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SILL STOVE WORKS

MAKERS OF

AND

RANGES

MAIN OFFICE AND FOUNDRIES

492-536 OAK STREET, ROCHESTER, N. Y.

CHICAGO STOVE AND RANGE CO.,
237-245 E. 26th St.,
CHICAGO.

SILL STOVE WORKS,
44 Hanover St.,
BOSTON.

OFFICERS

FRED'K WILL
President and General Manager

GEORGE KOCH
Secretary and Treasurer

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To The Trade.

In looking over our record of many years of stove-making a number of pleasant facts are brought to mind. The good name our **STERLINGS** have achieved for themselves throughout the land; the large and constantly increasing number that are being sold; the growth of territory and number of new customers year by year; the pleasant relations we have continuously maintained with our trade; these are all conditions to be proud of, and it is with a feeling of gratification that we send this catalogue out in time for distribution for the fall trade.

We have kept step with the changes of time, and by securing the exclusive control of a number of patented improvements have placed our stoves and ranges in a class by themselves beyond competition. These specialties give dealers something to talk about beyond mere general expressions as to excellence and the customer cannot fail to be impressed with the fact that he is getting more for his money when he gets a **STERLING** than if he bought some other stove or range no matter where made, of what material or at what price.

Wherever a **STERLING** has been sold another is sure to follow, for all who have used **STERLINGS** are enthusiastic in their praise. Our stock is so large and so varied and is so constantly receiving additions in the way of new goods that there need be no difficulty in suiting the most exacting demands.

Price list, terms and discounts furnished on application.

SILL STOVE WORKS,

August 1, 1903. **Rochester, N. Y.**

TERMS.

Stoves and Ranges, **sixty days** (on approved credit).

Repairs, Castings, Mica and all Supplies, **net cash.**

All bills payable in New York par funds. Do not ask us to pay express charges or **exchange on your local bank checks.**

Statements will be mailed monthly to our customers for their convenience in keeping track of accounts.

Drafts will be made for all accounts when due.

Interest will be charged on past due accounts.

All goods will be shipped at "Owner's Risk," unless otherwise instructed. We will not assume responsibility for goods "shipped in good order," after obtaining a shipping receipt for same, showing "goods released"

All claims for shortage and reduction must be made **within ten days** after receipt of goods.

Discounts furnished on application.

Prices subject to change without notice.

SPECIAL NOTICE.

We will investigate cases of failure of any of our goods to work properly only on the following conditions:

1. Our customer must first personally examine the stove or range and make every effort to ascertain and remedy the cause of the trouble.

2. If our customer will report to us in writing that he has made a personal inspection and that it is clearly the fault of the stove or range and that he is unable to remedy the same, we will, on request, send an expert to look after it at our own expense.

3. If, however, the fault should prove to be with the chimney, or from imperfect setting up or operating, the expense must be borne by the parties to blame.

REPAIRS.

We will correct mistakes of our own in furnishing repairs, and will make good any expense caused by our errors will also accept and credit such repairs if returned at once, but will not receive back repairs for any other reason or at any other time.

PRICE:—**6 cents** per pound net, for rough castings; **7 cents** per pound, net, for surface castings; no single piece for less than **15 cents.** These prices are for parts of stoves and ranges of **recent make.**

ALL OTHER REPAIRS at piece rate of **10 cents** per pound and upward, according to time and labor involved. No single piece for less than **25 cents.**

We have preserved the patterns for staple parts, ordinarily in demand, of a few of our obsolete stoves and ranges, from which castings can be obtained at the above rates. (See pages 114-115).

PIRATES AND BOGUS REPAIRS.

In order that there may be no possible misunderstanding as to our position, we wish to state most emphatically that we have no "Licensed Dealers" for any water fronts, brick linings, grates or other repairs that are not made by us. Certain unscrupulous makers and dealers in pirated repairs of all kinds are fraudulently deceiving the trade by advertising in their catalogues and elsewhere that they are "licensed" to sell certain repairs for our stoves and ranges, which they make from their own patterns.

We are determined to fully protect the public, the trade and ourselves against the fraudulent use of spurious articles of poor material and workmanship, made from inferior patterns, which can not possibly give the same satisfaction as the genuine.

To legitimate stove dealers who are our recognized agents, we will give the exclusive sale of our patented repairs for local territory and we will see that they are protected as long as they continue to be our agents. We make a specialty of our repair department and it is a matter of serious concern to us whether bogus repairs are allowed to go into any of our stoves or ranges.

Our Water Fronts, Grates, Fire Brick and other parts most in demand are patented and marked with date of patent. On other castings and repairs either our trade mark or the trade name **"STERLING"** or **"RADIX"** is used. The State and Federal Laws give us full protection in our exclusive right to make stoves and ranges of all kinds, and repairs therefor, under our trade name, and these rights we will preserve. Where any person sells or offers to sell, verbally or otherwise, any goods not made by us that infringe on our rights, patent or trade mark, we will take prompt and emphatic means to see that it is stopped at once and that all penalties, damages and profits allowed us by law are recovered.

The following are some of the patents under which certain of our repairs are manufactured. Other patents are now pending.

MECHANICAL PATENTS.

No.	Date.	No.	Date.	No.	Date.
508,458	Nov. 14, 1893.	607,111	July 12, 1898.	718,604	Jan. 20, 1903.

DESIGN PATENTS.

No.	Date.	No.	Date.
24,243	April 23, 1895.	29,183	August 9, 1898.
24,244	April 23, 1895.	29,184	August 9, 1898.
25,532	May 19, 1896.	30,317	March 7, 1899.
25,888	August 4, 1896	30,803	May 16, 1899.
25,889	August 4, 1896.	31,196	July 11, 1899.
25,890	August 4, 1896.	31,197	July 11, 1899.
25,891	August 4, 1896.	31,198	July 11, 1899.
26,403	December 15, 1896.	32,709	May 22, 1900.
28,514	April 26, 1898.		

IN ORDERING REPAIRS

Always Give Full Name, Number and Date.

Because a range has an 8-inch griddle do not call it a "No. 8" range. It may be No. 8, 18, 81, 181, 281, 381, 8-18, 818, 28, 82, 182, etc.

If it has a letter, like E 92, C A 81, W B 182, etc., be sure to mention it.

If you have only the broken casting to order by, and are not sure of the full name and number of the stove, send a drawing or tracing of the broken part, with any distinguishing marks or letters that may be on same.

In ordering grates state whether Dockash, Duplex, Sterling, Flat, shaking or dumping, etc.

In ordering parts of the fire-box and linings, state whether for Hard Coal, Soft Coal or Wood.

Be sure to state whether goods are to be shipped by mail, express or freight. Unless otherwise instructed, we always ship repairs by express at customer's expense.

In ordering repairs for Heaters and Base Burners note if there is an oven, double heater attachment, etc., and whether fire-pot is solid or sectional.

We suggest the following form for a convenient repair order.

REPAIR ORDER.

.....19.....

To SILL STOVE WORKS,
Rochester, N. Y.:

Ship at once via { *Mail, Express, Freight,* } . . . *the following:*

Name..... *Number*..... *Date*.....

Style of Grate..... *Kind of Fuel*.....

.....

Repairs wanted:.....

.....

(Name).....

P. O. Address.....

R. R. Station.....

See pages 111 to 113 for list prices on Fire Brick, Mica and Sundries. A list of obsolete stoves is given for which repairs can be supplied. See skeleton cut of range and list of parts on pages 116-117.

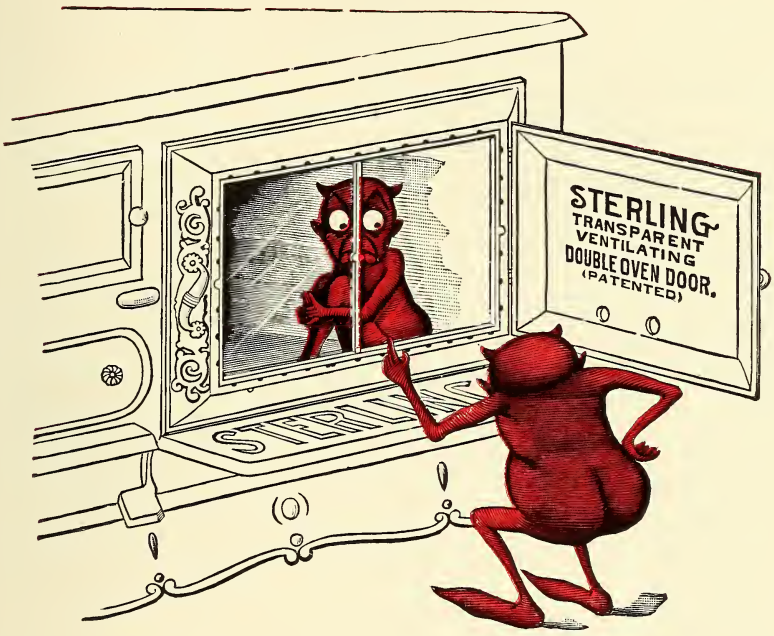
Sterling Patent Lifting Hearth

The old-fashioned sliding or swinging hearth always takes up a large amount of extra space when opened, besides being noisy, dirty and a general nuisance in every way.

The STERLING HEARTH lifts up easily and is held out of the way by a catch. All the extra space in the range that is saved by this contrivance is utilized for our very large ash pan, which is so wide that it catches ALL the ashes under the grates, and so long and deep that the hot ashes can be raked forward, from under the grates, until enough has accumulated to more than fill an ordinary ash pan, and yet leave a clear open space under the grate bars. This saves the grate from burning out and allows a free space for fresh air to reach the fuel with its supply of oxygen necessary for complete combustion.

Half burnt coal means a double coal bill. If you let the ashes heap under the fire pot, you will burn up your grate bars as well as your coal.

Sterling Patent Transparent Ventilating Double Oven Door



This is one of the most telling points of the Sterling Range. It is probably the most interesting and never fails to attract the attention of those who look at the range. It is certainly one of the strongest SELLING FEATURES ever known, and is used exclusively in Sterling Ranges.

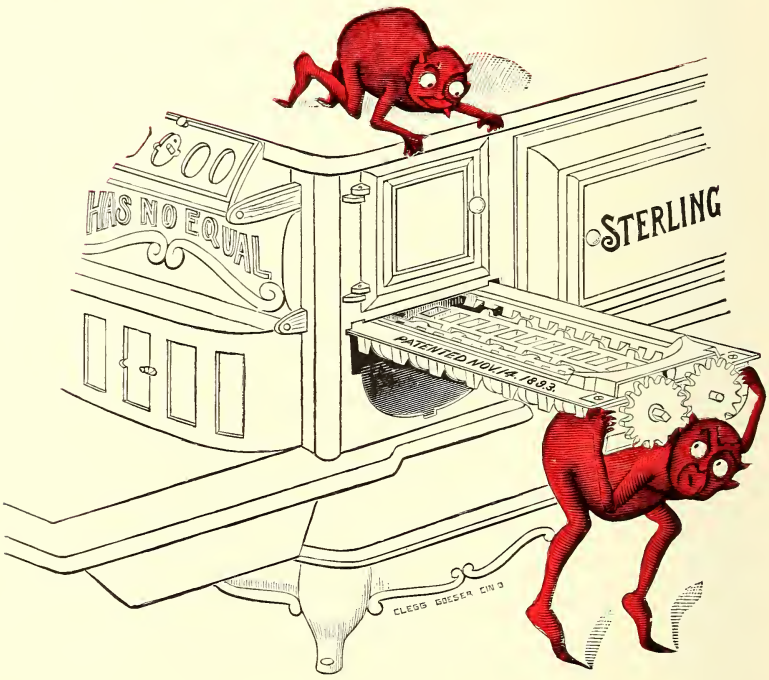
By opening the outer door, the contents of the oven can be inspected at any time without injury to anything inside. The progress of the baking can be noted without letting any heat escape from the oven or admitting any cold air.

The ventilation of the oven is provided for by admitting fresh air in small quantities as desired through the register in the outer nickel door, into the space between the two doors, where it is heated up to the oven temperature before passing into the oven through the small openings arranged about the mica frame.

All odors and vapors can be turned directly into the chimney flue through a register at the back of the oven. This keeps the mica door and oven clean and sweet, and, if several articles are cooking at the same time, each will retain its individual flavor.

The Mica Window is made of the best India mica, will not crack, and is easily cleaned.

Sterling Patent Draw-Out Grate



This has two decided advantages over all other styles of grate and, as with all Sterling patents, is found in our own ranges only.

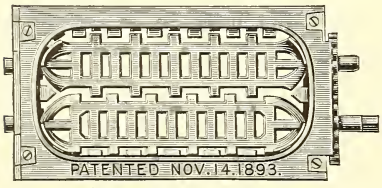
1. Its conformation to the oval fire-pot leaves no corners for ashes to lodge or clinkers to form.

2. The system of alternating prongs on the grate bars and frame gives freer access of fresh air (oxygen) to the fire, thus affording perfect combustion, at the same time permitting more material to be put in the bars making them so much stronger.

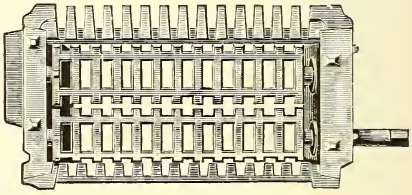
The frame is cast in one piece, giving strength and durability.

The entire grate and frame are supported by the walls of the range.

The entire grate draws out through the side of the range without removing a rod or bolt or disturbing the fire-box linings or water front.



"STERLING" OVAL GRATE.



THE OLD WAY.

Sterling Patent Oval End Fire Box

FOR COAL AND WOOD

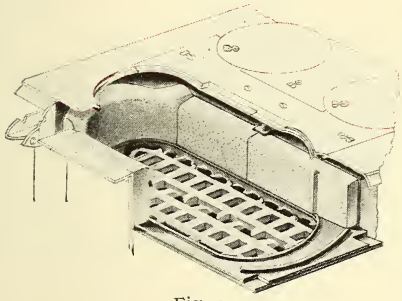


Fig. 3.

An examination of the cuts will show the superiority of the STERLING Patent Fire Box over all other arrangements.

Fig. 1 shows the old-fashioned square fire box. When the end brick are removed, for burning wood temporarily, there is an unprotected space left at BB, exposing the front oven plate directly to the action of the fire. In Fig. 2 the patented device, used in Sterling Ranges only, is shown. The back brick extend clear across the oven plate and when the end brick are removed to burn wood there is no danger of that portion of the oven plate at AA being burnt out.

Fig. 3 shows the relative position of the brick, the independent brick frame and the Sterling Patent Oval Draw Out Grate.

Owing to the brick being entirely supported by the independent frame, there is no danger of the linings being disturbed by manipulation of the grate, as in cases where the brick rest directly upon the grate frame.

The oval interior leaves no corners for ashes to lodge or clinkers to form and the inner face of the bricks makes, with the brick rest and oval grate frame, practically one continuous surface. The brick are very heavy, outlasting five ordinary sets, being of uniform thickness throughout, and remain firmly in place without clamps. The full set of permanent Wood Fixtures is shown on page 12.

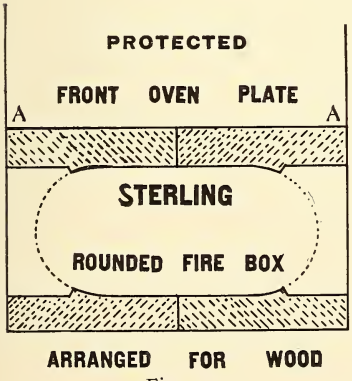


Fig. 2.

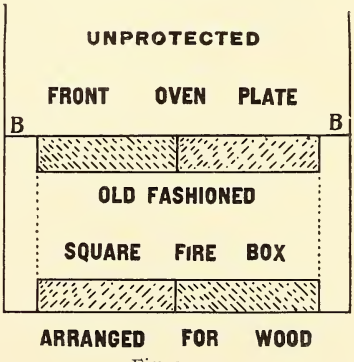


Fig 1.

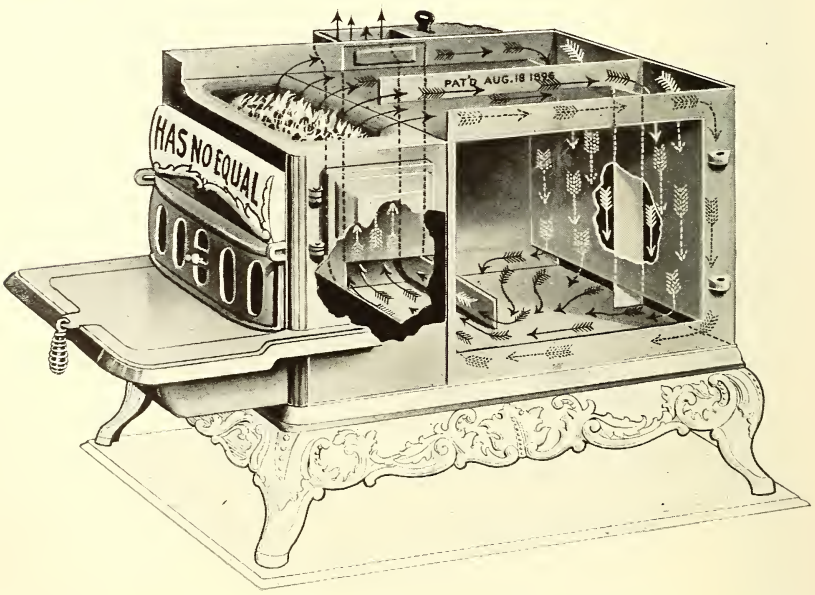
Sterling Patent Flue System

The flues are the lungs of the range and success depends upon their perfect operation.

The entire Sterling Flue System is patented and one part is as essential in combination as another. For instance, the top flue strip over the oven is an *essential feature* and, if it were left off, it would seriously injure the working of the flues. The best *baking oven* is the one that has the heat most evenly distributed over its surfaces or plates. We claim for our patent FLUE STRIP that it so directs the heat, after it leaves the fire-box, that an absolutely perfect result is obtained in this respect. Every plate is evenly heated. No poor spots in our ovens where there is a question about the baking, as in all other ranges.

We have shown on previous pages how the large space under the fire-box and the alternating prongs on the Sterling Grate and Frame, all combine to give free access of air to the fuel.

We have also shown how the oval shape of the grate and fire-box linings assists in the perfect combustion of the fuel. Perfect combustion means greatest heat value for the amount of fuel consumed. It consequently depends on the flue system to economically utilize the heat thus obtained and provide that each unit of heat shall be properly distributed and applied where it will do the most good.



The flue strip (patented) over the oven top divides the heat at once into two parallel streams as it leaves the fire-box. All the heat on either side of the flue strip must stay on that side until the divided streams unite under the oven bottom, owing to the continuation of the dividing flue strip down the

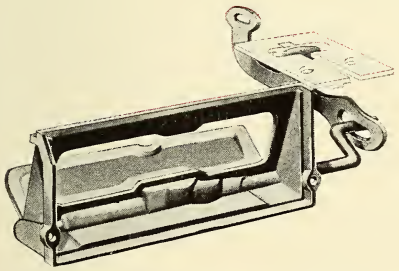
back of the oven. There is no chance for the heat to take a short cut towards the back of the range, as is always the case where the heat is allowed to choose its course over a broad oven top, or in the sheet flue system.

Under the oven the two streams unite, passing forward, fully heating that half of the oven bottom farthest from the fire, then turning around the bottom flue strip, the other half is heated before passing into the up-flue, which heats the fifth side of the oven. There is no chance for the heat to take a back cut anywhere, while at the same time there are no obstructions to interfere with its straight course about the oven.

At the point where the hot air is about to pass into the stove pipe, after heating five sides of the oven, is found the Sterling Combination Check Damper shown below.

NOTICE—All infringements on the Sterling Flue System patents will be vigorously prosecuted. Parties selling other ranges with the Sterling System (including the Top Dividing Flue Strip) do so at their own risk, and will be held directly responsible, regardless of where said ranges are manufactured.

Sterling Direct Draft Damper



All parts are entirely outside of the range. There is but one lever and no counter-weights or balances are needed.

The damper plate is as nearly air tight as can be made and is so arranged that when once closed it stays closed and cannot be jarred out of position.

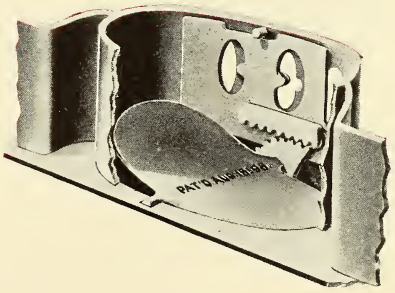
The damper handle remains flush with the top of the range, avoiding danger of breakage and giving full use of the entire top

It should be kept shut at all times, except when starting the fire.

Sterling Patent Combination Check Damper

An ingenious device by which the draft can be checked to any degree desired.

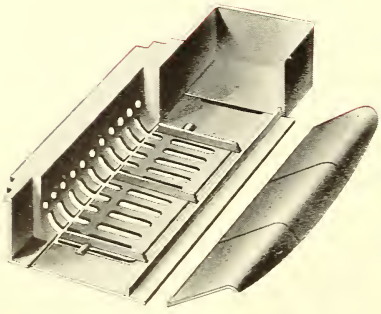
As the register is opened to let cold air into the pipe flue, the damper plate automatically swings into place directly across the flue, thus taking the place of a stove pipe damper. When the slide-damper openings are closed, the damper plate swings into a vertical position.



Sterling Lock Center

The locking device allows for ample expansion and the two parts can be handled together like a one-piece center. The great width of this piece and of the short centers, permits several large utensils to be used on the top of the range at the same time.

Sterling Fire Box for Wood.



The complete set of permanent wood fixtures consists of a front section, bottom grate and frame and three back sections. A large extension pouch in the wall of the range gives ample room for long sticks of wood.

For sections where wood is used only as a temporary fuel, we have, instead of an entire set of wood fixtures, a single sliding wood grate which takes the place of the regular sliding coal grate. By removing the end brick, which come out easily, the coal fire-box can be prepared for wood in a very few minutes. The Sterling Patent Fire-box, described on page 9, makes this the most complete and satisfactory arrangement for burning wood temporarily to be found in any range.

STERLING RANGE

"Has No Equal."

There is a decided pleasure in showing and explaining a **STERLING RANGE** to a possible purchaser. The Range itself is a beauty. Merely on account of its ornamentation and general appearance it is something that attracts immediate attention. Next, is the weight of the castings and the perfection of their finish. The bright polish of the nickel work is also to be noted. The nickel bands on pipe shelf, top of range, edge of hearth and under the reservoir, are of a special shape or contour which we think is a little neater in appearance than anything of the kind found on other makes.

All of these, however, are features that should be found to some extent in any range that is carefully made. The reason that the **STERLING RANGES** are a little better than others in this respect is perhaps due to the fact that we give special attention to such details, knowing that they will assist the dealer in selling these Ranges, besides making a pleased customer wherever a sale is made.

But there is yet more to be told. There are features great and small, that can not be found in any other Range made. Many of them are controlled by our own patents Some of these features are fully described on the preceding pages and need be only mentioned here. In this connection we want to call your attention to the fact that while there are many Ranges on the market that sell for about the same price as the **STERLING**, none of them have these features. If, by any chance, they *could* have them, you may be very sure they would be selling at a much greater price than **STERLINGS** are selling for now. We make no extra charge for these patented features. although there is no doubt that they add greatly to the value of the Range. It therefore follows that a purchaser buying a **STERLING RANGE** gets much more for his money than if he had bought some other make.

It requires but a little comparison, feature for feature, to establish the superiority of the **STERLING RANGE** over all others. No matter what part of the Range is being considered, hearth, grates, fire-box, flues, oven, linings, dampers, ash pan, even to the smallest detail, some point of advantage will be found.

THE LIFTING HEARTH is a great convenience and, like all of our patented features, is found in no other Ranges. The Transparent Double Oven Door, besides allowing inspection of the interior of the oven without injuring its contents, also gives a means of ventilating the oven thoroughly. The opening is enlarged to admit plenty of light and the mica divided into six sections.

THE FLUE SYSTEM is one of the strongest arguments a dealer can use, as no other system distributes the heat about the five sides of the oven so thoroughly and evenly. The top flue strip which, as explained on page 10, is an essential feature of this patented system, extends almost to the edge of the fire-box, so as to force an absolutely even division of the heat at the initial point of its journey around the oven.

In connection with our patent flue system we have introduced a Direct Draft Damper of entirely new construction. It is made to fit snugly in a one-piece frame, which is found to be much better than making joints with two or more pieces, and is so nearly air tight that no heat can possibly escape into the smoke flue. When once closed it remains closed and can not be forced open by a back draft or strong wind. It has only a few parts and these can be repaired without removing the top or a bolt or a screw. The Damper handle remains flush with the top of the range, avoiding danger of breakage and giving full use of the entire top.

THE STERLING PATENT GRATE has essential features widely varying from all other makes. In addition to the structural details given on page 8 it should be noticed that allowance has been made for the greatest possible expansion of the bars by heat. The cogs are securely fastened in place by pins and can not fall off when handling the grate. The shank on the front bar is fashioned to give a good grip for the shaker so it will not slip off when turning the grate.

CLOSED BASE (shown on pages 34 and 35) can be furnished with any style or size of the **STERLING RANGE.** It gives a strong and massive appearance to the stove, besides preventing cold drafts of air or the accumulation of dirt under the main bottom.

STERLING PATENT FIRE-BOX ARRANGEMENT. The advantages of this arrangement, which is our own invention, are shown on page 9. A glance at the diagrams shows how the oven front is protected in **STERLING RANGES** where it is exposed in others when burning wood.

The front linings for hard coal, soft coal or wood can be removed and our water fronts put in their place without having to change the rest of the fire-box linings or grate.

The brick linings are manufactured under U. S. Design Patents and their unwarranted manufacture or sale by other parties is an infringement on same and will be stopped wherever such illegal practices may be found.

WATER FRONTS. Three kinds of water fronts are shown on page 17. These are strong and well made, and are all thoroughly tested before leaving our shops.

BROILER DOOR. Extra large and commodious. Remains in place without the use of turnbuckles, and can be dropped entirely out of the way when in use, and constructed to avoid the nuisance of ashes sifting onto the hearth. A single ventilated drop handle, "always cool," is used to open this broiler door and operate the draft slide. In the City Style of the Sterling Range a second drop broiler door is located so that broiling may be done **under** the coals, when that method is preferred.

All parts in both the upper and lower drafts are accurately fitted, so as to be as nearly air tight as possible, and the draft openings are made large enough to insure perfect control of the fire at all times.

Strong fastenings and air-tight joints are features of the **GRATE CAP** and **CLEAN-OUT FLUE STOP.** The latter is specially designed to insure against leakage of air under the oven bottom. The advice "Putty me in" should always be observed.

OVEN TOP well cemented and constructed to insure even distribution of heat and prevent over heating of the upper part of the oven.

RESERVOIR. Great care has been taken to prevent any leakage or dripping from condensation. All moisture is carried into the flues where it is evaporated by the heat. The reservoir damper is fitted accurately and can be removed for repairs without dismounting the stove. Copper or enameled iron tanks can be furnished as ordered.

CHIMNEY CONNECTION. In some kitchens it is desirable to make a direct horizontal connection with the chimney instead of the usual overhead connection. We can furnish "low down" connection for this purpose when desired. But one sized cap is used which fits either the back or top of the T Shelf Bracket or the opening on the top of the Pipe Shelf. All joints are double flanged.

Other features are mentioned on page 18.

The best way to sell a Sterling is to make an actual comparison, part for part, with some other make. Show your customer that, no matter what may be claimed of the other range, it falls far short of the Sterling Range in the way of equipment. Ask him this question: "Do you know of any essential feature found in any other range made, that would improve the Sterling Range in any way, shape or form?" We hardly think he does. On the other hand we know and you know that there are many features in the Sterling Range that cannot be found in any other range made, and this because they are all patented and exclusively controlled by us. Moreover, we hold these inventions in such great worth that we are not willing to allow any concern to make or sell anything that can possibly be construed as an infringement on our rights in the same. We owe this to our customers as well as ourselves.

QUALITY. The horse that can pull the greatest load in the least time is worth the most to you. The cow that can give the richest milk in the greatest quantity is worth the most to you. Two violins may appear exactly alike, and have the same shape and weight, yet one may be worth five dollars and the other worth five thousand dollars. It is the quality that counts every time. The Sterling Range will bake a barrel of flour into over 250 1¼ lb. loaves of bread in less time and with less fuel than any other range made. This proves the quality of our range. We have given hundreds of demonstrations of its ability to turn a barrel of flour into perfect bread as stated before many thousands of witnesses. One Sterling will do it as well as another, and we do not carry about a specially prepared range for the purpose. We always use a range from our customers stock. Many years ago we challenged all range makers or dealers for a public bread baking contest, but none have ever dared accept the challenge. There can be but one good reason why.

PRICE. Making a fair comparison with ranges of equal dimensions, based on the actual value of labor, iron and all other materials entering into their cost, you will find our prices low, without considering the added value of the Sterling Features such as are found only in the **STERLING RANGE**. In fact, "the recollection of **STERLING** quality remains long after the price is forgotten"

DIRECTIONS FOR MANAGEMENT OF

THE NEW STERLING RANGE

There are four Dampers, three above the fire and one under the fire. The **Sliding Damper under the Fire** should be open to start Fire, and may also be open partially while baking, if the draft is not too strong, to insure circulation in the oven flues.

The **Plunge Damper** at the right of the pipe collar, must be opened only when starting fire.

The **Sliding Dampers in the Broiler Door and Collar Box** are for the purpose of **Checking or Holding the Fire,** and their use will depend mostly on the strength of the draft of the chimney.

In **Operating the Grate,** place the handle on the grate bar, pointing **to the left,** and make complete half-turn **to the Right, to the Stop, never** to the **Left.** It is seldom that there is such an accumulation of ashes that more than one turn of the handle is necessary to clear the fire; should there be, however, remove the handle and place it on the bar, pointing **to the left,** again, and turn **to the Right only.**

To bake, much better results may be obtained by using a **Thin Fire,** say one-half the depth of the fire pot, kept perfectly **Free from Obstruction** by ashes, to insure the circulation in the flues.

The fire-pot is to be filled completely only when the fire is to be kept over night, and then must be properly checked, with the **Broiler Door** and **Pipe Collar Dampers,** to hold until morning.

Where hot water reservoir is attached to range, be sure that the reservoir damper is always turned **to the Right** and damper handle in **vertical position;** but when hotter water is desired, and **not baking,** turn the damper to the left.

Use Small Sized Coal. Chestnut is the Best.

WATER FRONTS (Sterling Range Only)

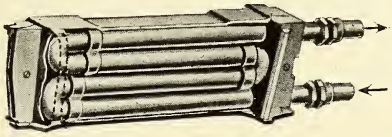
Attention is called to the fact that our TRADE MARK is placed on each of these Water Fronts, and dealers are hereby notified that none are genuine without this distinguishing feature.

It is unnecessary for us to dwell on the fact that it is best to buy these from us, knowing that our castings are made of the best grade iron direct from the original patterns, without loss by shrinkage and filing down. Unauthorized imitations are poorly made and cannot possibly fit the range. Parties who use these inferior articles do so at their own risk.

CAST IRON WATER FRONT.

Owing to the pouch-like shape overhanging the fire, a greater heating surface is presented than in former styles. The design is patented and al infringements will be vigorously prosecuted.

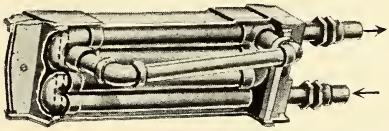
List Price, All Sizes, Less Couplings. Code: EFFRONT.
When Mounted in Range, When Shipped Separately,



FOUR-COIL BRASS WATER FRONT.

The pipes are arranged to present the greatest possible heating surface to the fire, each being projected over the one beneath it. Recommended for sections where peculiarities in the water supply render cast iron water fronts undesirable.

List Price, All Sizes, Less Couplings. Code: EMBROIL.
When Mounted in Range, When Shipped Separately,



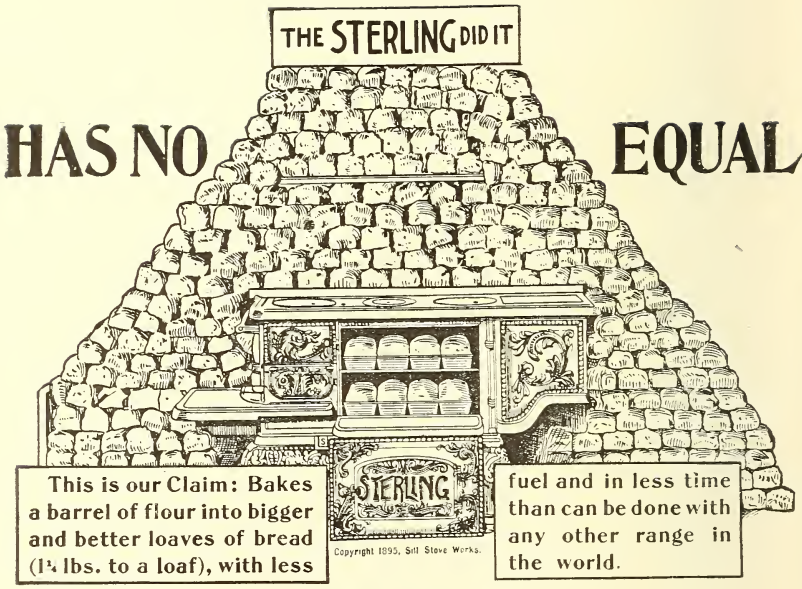
FOUR-COIL BRASS WATER FRONT.

WITH EXTENSION INTO FIRE-BOX.

By means of our extra large fire-pot we are able to use this style of water front without interfering with draft or operation of range or injuring the cooking in any degree. Will heat an extra large tank.

List Price, All Sizes, Less Couplings. Code: EMBRACE.
When Mounted in Range, When Shipped Separately,

BRASS COUPLINGS to fit all styles and sizes of Water Fronts made by us.
List Price, Code: COUPLE.


THE STERLING DID IT
HAS NO
EQUAL.
This is our Claim: Bakes a barrel of flour into bigger and better loaves of bread (1¼ lbs. to a loaf), with less
STERLING
Copyright 1895, Sill Stove Works.
fuel and in less time than can be done with any other range in the world.

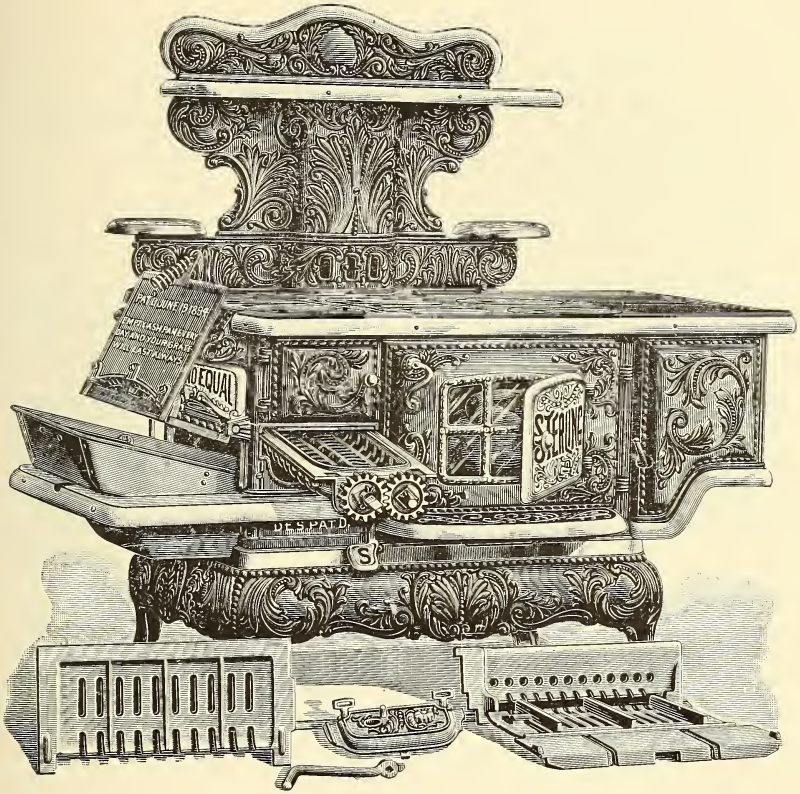
STERLING RANGE

FOR COAL OR WOOD.

The Most Meritorious Range Ever Made.

We call attention to the following special points:

Sterling Patent Transparent Ventilating Double Oven Door, (see page 7).
Sterling Patent Lifting Hearth, (see page 6).
Sterling Patent Flue System, (see page 10).
Sterling Patent Draw-Out Grate, (see page 8).
Sterling Lock Center of extra width, (see page 12).
Sterling Combination Check Damper, (see page 11).
Sterling Oval Fire-Box, with double strength linings, (see page 9).
Ash Pan of galvanized iron. Largest ever put in a range.
Oven perfectly square and entirely within the walls of the range.
Triple Oven Top, insuring even baking oven.
Main Bottom Plate Cemented as protection against cold drafts.
Commodious Top, with centers of twice the usual width.
Pipe Collar at rear of Pipe Shelf, giving full use of shelf plate.
Safety-Plunge Direct Draft Damper.
Damper can be taken out without removing a bolt.
Sectional Ring Cover.
Commodious Broiler Door.
Full Iron Linings can be furnished for use of soft coal or wood.
It is not necessary to remove the water front when the linings are changed.
Reservoirs of copper or enameled iron.
Full Nickel Trimmings, including Oven Door Panel, Oven Door Shelf, Name Plate, Tea Shelves, Towel Rod, Oven Door "Kicker," Door Handles and Knobs, and Nickel Bands on Pipe Shelf, Top of Range, Hearth and under Reservoir.



Open View.

Sterling Range

"HAS NO EQUAL."

Illustrating Some of the Many Special Features Employed in its Construction.

Sterling Patent Lifting Hearth. **Sterling Patent Draw-out Grate.**

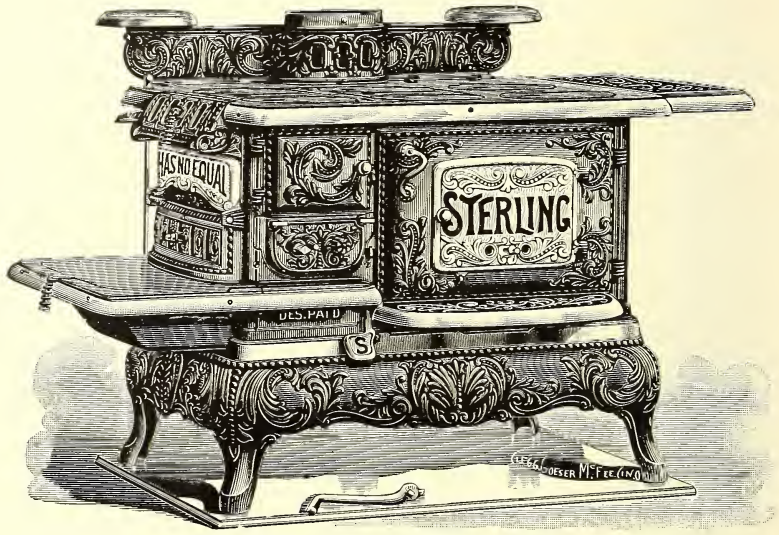
Sterling Patent Transparent Ventilating Double Oven Door.

Full Set Durable Wood Linings for Permanent Use.

Sliding Wood Grate for Temporary Use.

Double Capacity Ash Pan.

Etc. **Etc.** **Etc.**



Sterling Range

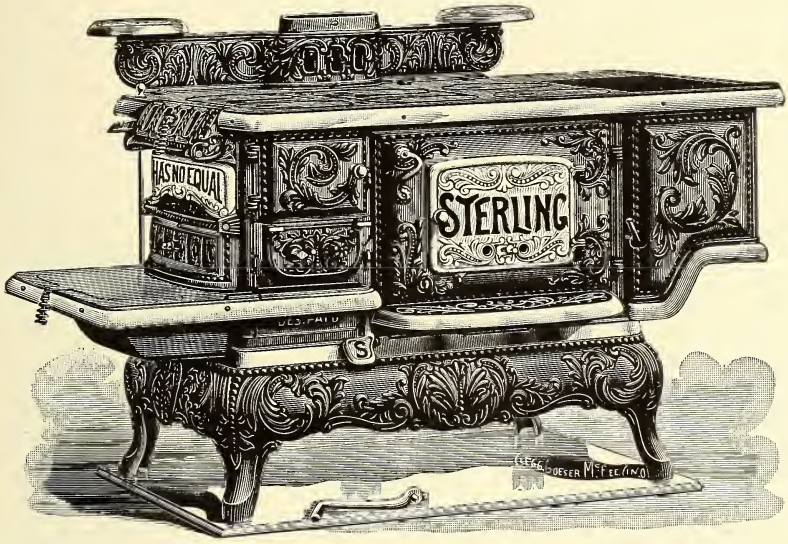
With Nickel Band on Top of Range, End Shelf and Edge of Hearth.

Square and Fancy Base. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	Emend
E 81— " 8 " " "	18 x 18 x 12	Emerald
E 82— " 8 " " "	20 x 20 x 13	Emerge
E 92— " 9 " " "	20 x 20 x 13	Emery
Pipe Shelf, as on page 22, extra,		Elf
High Closet, as on page 24, extra,		Elm
Water Fronts, all styles and sizes, mounted in Range, or separate, see page 17.		
Brass Couplings,		Couple
Wood Fixtures, extra, per lb., net,		Elwood
" " when furnished with Range, net, per set,		Elwood
Sliding Wood Grate, when furnished with Range, net,		Elide
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. E 81—22 inches.
" " " " " " E 92—24 "

Price includes square top, fancy base and full nickel trimming.



Sterling Range

With Nickel Band on Top of Range, Edge of Hearth, and Under Reservoir.

Reservoir and Fancy Base. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	Embed
E 81— " 8 " " "	18 x 18 x 12	Embellish
E 82— " 8 " " "	20 x 20 x 13	Ember
E 92— " 9 " " "	20 x 20 x 13	Embezzle
Pipe Shelf, as on page 23, extra,		Elf
High Closet, as on page 25, extra,		Elm
Water Fronts, all styles and sizes, mounted in Range, or separate, see page 17.		
Brass Couplings,		Couple
Wood Fixtures, extra per lb., net,		Elwood
" " when furnished with Range, net, per set,		Elwood
Sliding Wood Grate, when furnished with Range, net,		Elide
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. E 81—22 inches.
" " " " " " E 92—24 "

Enameled Reservoir will be shipped unless otherwise ordered.

Sterling Range

WITH NICKEL BAND ON PIPE SHELF, TOP OF RANGE, END SHELF AND EDGE OF HEARTH.

SQUARE, FANCY BASE AND PIPE SHELF. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	EMIGRANT
E 81— " 8 " " "	18 x 18 x 12	EMINENCE
E 82— " 8 " " "	20 x 20 x 13	EMIR
E 92— " 9 " " "	20 x 20 x 13	EMISSARY

Above prices include Pipe Shelf and Nickel Bands.

Extra pieces to make High Closet out of Pipe Shelf	GAMIN
Water Fronts, all styles and sizes, mounted in Range, or separate,	see page 17
Brass Couplings,	COUPLE
Wood Fixtures, extra, per lb., net	ELWOOD
" " when furnished with Range, net, per set,	ELWOOD
Sliding Wood Grate, when furnished with Range, net.	ELIDE
Deduct for Range when fitted for wood only, net,	

Length of Fire-Box for Wood, No. E 81—22 inches.
" " " " " " E 92—24 "

Sterling Range

With Nickel Band on Pipe Shelf, Top of Range, Edge of Hearth and Under Reservoir.

Reservoir, Fancy Base and Pipe Shelf. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
E 71—Six 7-inch Cooking Holes	18 x 18 x 12	Embalm
E 81— " 8 " " "	18 x 18 x 12	Embank
E 82— " 8 " " "	20 x 20 x 13	Embargo
E 92— " 9 " " "	20 x 20 x 13	Embassy

Above prices include Pipe Shelf and Nickel Bands.

Extra pieces to make High Closet out of Pipe Shelf, . Gamin

Water Fronts, all sizes and Styles, mounted in Range, or separate, see page 17.

Brass Couplings, ... Couple

Wood Fixtures, extra, per lb. . . . . Elwood

" " when furnished with Range, net, per set, Elwood

Sliding Wood Grate, when furnished with Range, net, . Elide

Deduct for Range when fitted for wood only, net,

Length of Fire-Box for Wood, No. E 81—22 inches.

" " " " " " E 92—24 inches.

Enameled Reservoir will be shipped unless otherwise ordered.

Sterling Range

With Nickel Band on High Closet, Top of Range, End Shelf and Edge of Hearth.

Square, Fancy Base and High Closet. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	Emperor
E 81 — " 8 " " "	18 x 18 x 12	Employ
E 82— " 8 " " "	20 x 20 x 13	Empower
E 92— " 9 " " "	20 x 20 x 13	Empress

Above prices include High Closet and Nickel Bands.

Water Fronts, all styles and sizes, mounted in Range, or separate, see page 17.

Brass Couplings,	Couple
Wood Fixtures, extra, per lb.,	Elwood
" " when furnished with Range, per set, net,	Elwood
Sliding Wood Grate, when furnished with Range, net,	Elide
Deduct for Range when fitted for wood only, net,	

Length of Fire-Box for Wood, No. E 81—22 inches.
" " " " " " E 92—24 "

Sterling Range

With Nickel Band on High Closet, Top of Range, Edge of Hearth and Under Reservoir.
Reservoir, Fancy Base and High Closet. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	Embody
E 81— " 8 " " "	18 x 18 x 12	Embold
E 82— " 8 " " "	20 x 20 x 13	Emboss
E 92— " 9 " " "	20 x 20 x 13	Embower

Above prices include High Closet and Nickel Bands.

Water Fronts, all styles and sizes, mounted in Range, or separate, see page 17.
Brass Couplings, ... Couple
Wood Fixtures, extra, per lb., ... Elwood
" " when furnished with Range, per set, net, Elwood
Sliding Wood Grate, when furnished with Range, net, Elide
Deduct for Range when fitted for wood only, net,

Length of Fire-Box for Wood, No. E 81—22 inches.
" " " " " " E 92—24 "

Enameled Reservoir will be shipped unless otherwise ordered.

Sterling Range (City Style)

FOR COAL OR WOOD.

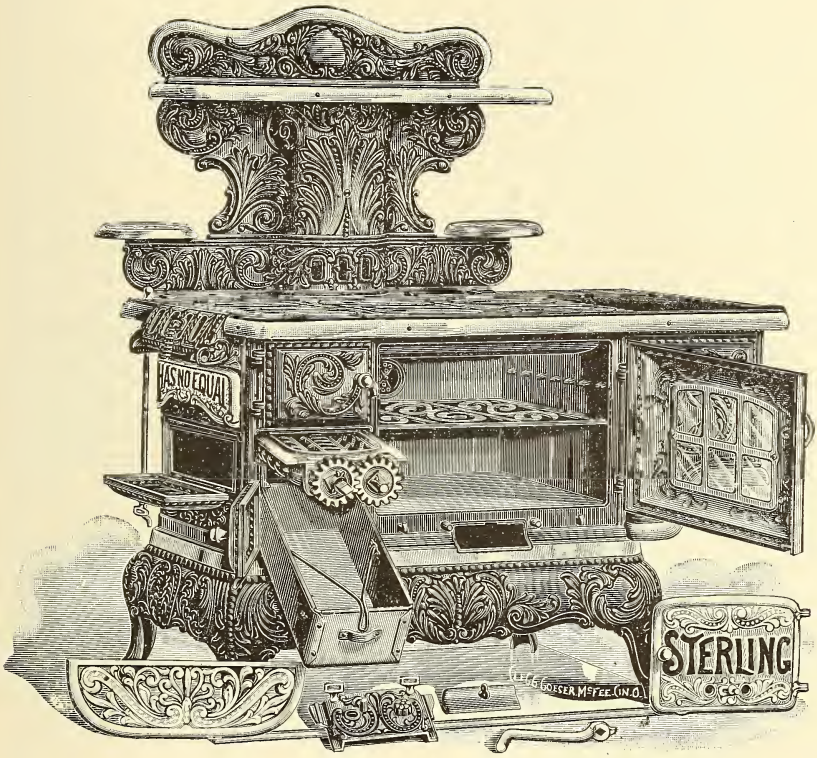
Floor space is valuable in small kitchens and in many cases it is either inconvenient or impossible to put in the full sized STERLING RANGE with its lifting hearth and generous ash pan.

By removing the hearth and putting a deep ash pan under the grates to draw out through the side of the range, we have managed to save considerable floor space and have thus enabled our customers to place many hundred "City Style" Sterling Ranges where they would otherwise have been obliged to lose the sale or put in some other make not as good as a Sterling. The "City Style" is also used in cases where so-called "right hand" ranges are generally found necessary.

We have placed a large **BROILER DOOR** in the front of the range, which can be dropped down out of the way, as shown in the "open view" on the opposite page, thus giving access to the front and bottom of the grate for broiling.

In all other respects this range is an exact duplicate of the **STERLING RANGE**, and has

Sterling Patent Transparent Ventilating Double Oven Door (See page 7).
Sterling Patent Flue System (See page 10).
Sterling Patent Draw-out Grate (See page 8).
Sterling Patent Combination Check Damper (See page 11).
Sterling Lock Center, of extra width, (See page 12).
Sterling Oval Fire-Box, with Double Strength Linings (See page 9).
Commodious Ash-Pan.
Oven perfectly square and entirely within the walls of the range.
Triple Oven Top, insuring even baking oven.
Main Bottom Plate cemented as protection against cold drafts.
Commodious Top, with Centers of twice the usual width.
Pipe Collar at rear of Pipe Shelf giving full use of shelf plate.
Safety-Plunge Direct Draft Damper.
Damper can be taken out without removing a bolt.
Sectional Ring Cover.
Commodious Broiler Doors, above and below the fire.
Full Iron Linings can be furnished for use of Soft Coal or Wood.
Reservoirs of Copper or Enameled Iron.
Full Nickel Trimmings, including Oven Door Panel, Oven Door Shelf, Tea Shelves, Name Plate, Towel Rod, Oven Door "Kicker," Door Handles and Knobs, and Nickel Bands on Pipe Shelf, Top of Range and Under Reservoir.



Sterling Range (City Style)

OPEN VIEW

Illustrating Some of the Special Features Employed in its Construction.

Sterling Patent Transparent Ventilating Double Oven Door.

Sterling Patent Draw-Out Grate. Drop Broiler Door under Grate.

Opening for Cleaning Flues. Method of Removing Ash-Pan, Etc.

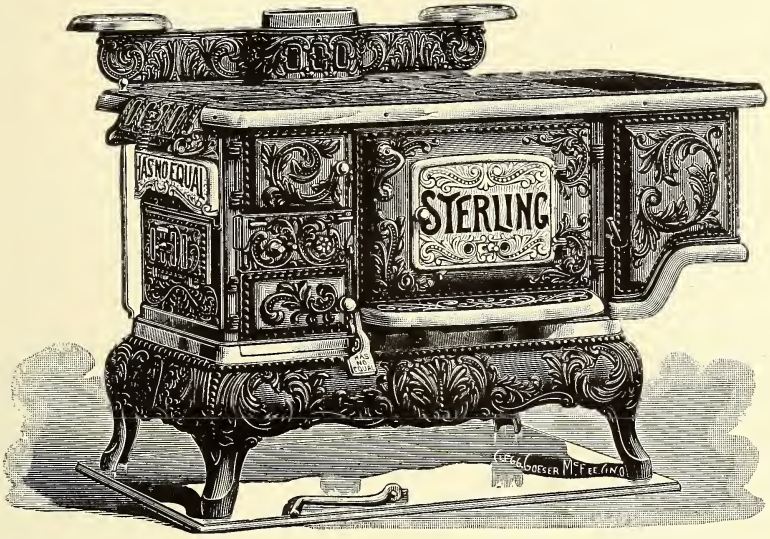
Sterling Range (City Style)

With Nickel Band on Top of Range and End Shelf.

Square and Fancy Base. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
C E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	Eager
C E 81— " 8 " " "	18 x 18 x 12	Eagle
C E 82— " 8 " " "	20 x 20 x 13	Eat
C E 92— " 9 " " "	20 x 20 x 13	Eave
Pipe Shelf, as on page 30, extra,		Elf
High Closet, as on page 32, extra,		Elm
Water Fronts, all styles and sizes, mounted in Range, or separate, see page 17.		
Brass Couplings,		Couple
Wood Fixtures, extra, per lb.,		Elwood
" " when furnished with Range, per set, net,		Elwood
Sliding Wood Grate, when furnished with Range, net,		Elide
Deduct for Range when fitted for wood only, net,		

Length of Fire Box for Wood, No. C E 81—22 inches.
" " " " " " C E 92—24 "



Sterling Range (City Style)

With Nickel Band on Top of Range and Under Reservoir.

Reservoir and Fancy Base. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
C E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	Eland
C E 81— " 8 " " "	18 x 18 x 12	Elapse
C E 82— " 8 " " "	20 x 20 x 13	Elaine
C E 92— " 9 " " "	20 x 20 x 13	Elate
Pipe Shelf as on page 31, extra,		Elf
High Closet, as on page 33, extra,		Elm
Water Fronts, all styles and sizes, mounted in Range, or separate, see page 17.		
Brass Couplings,		Couple
Wood Fixtures, extra, per lb., net		Elwood
" " when furnished with Range, net, per set,		Elwood
Sliding Wood Grate, when furnished with Range, net,		Elide
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. C E 81—22 inches.
" " " " " " C E 92—24 "

Enameled Reservoir will be shipped unless otherwise ordered.

Sterling Range (City Style)

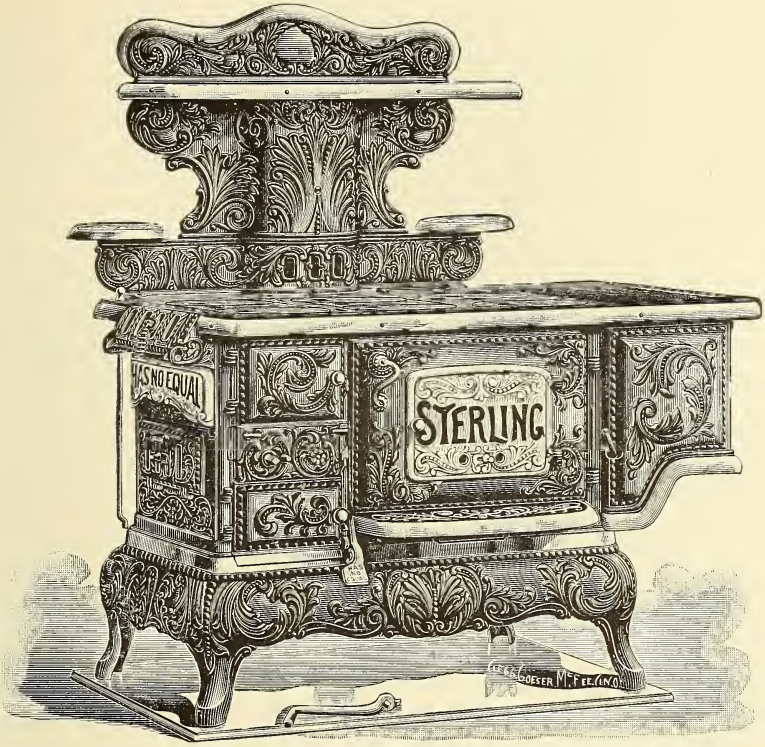
With Nickel Band on Pipe Shelf, End Shelf and Top of Range. Square, Fancy Base and Pipe Shelf. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
C E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	Ear
C E 81— " 8 " " "	18 x 18 x 12	Earth
C E 82— " 8 " " "	20 x 20 x 13	Early
C E 92— " 9 " " "	20 x 20 x 13	Earnest

Above prices include Pipe Shelf and Nickel Bands.

Pieces to make High Closet out of Pipe Shelf,	Gamin
Water Fronts, all styles and sizes, mounted in Range, or separate,	see page 17.
Brass Couplings,	Couple
Wood Fixtures, extra, per lb.,	Elwood
" " when furnished with Range, net, per set,	Elwood
Sliding Wood Grate, when furnished with Range, net,	Elide
Deduct for Range when fitted for wood only, net,	

Length of Fire-Box for Wood, No. C E 81—22 inches.
" " " " " " C E 92—24 "



Sterling Range (City Style)

WITH NICKEL BAND ON PIPE SHELF, TOP OF RANGE AND UNDER RESERVOIR.

RESERVOIR, FANCY BASE AND PIPE SHELF. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
C E 71—Six 7-inch Cooking Holes	18 x 18 x 12	ELEGY
C E 81— " 8 " " "	18 x 18 x 12	ELECTION
C E 82— " 8 " " "	20 x 20 x 13	ELEPHANT
C E 92— " 9 " " "	20 x 20 x 13	ELEVATE

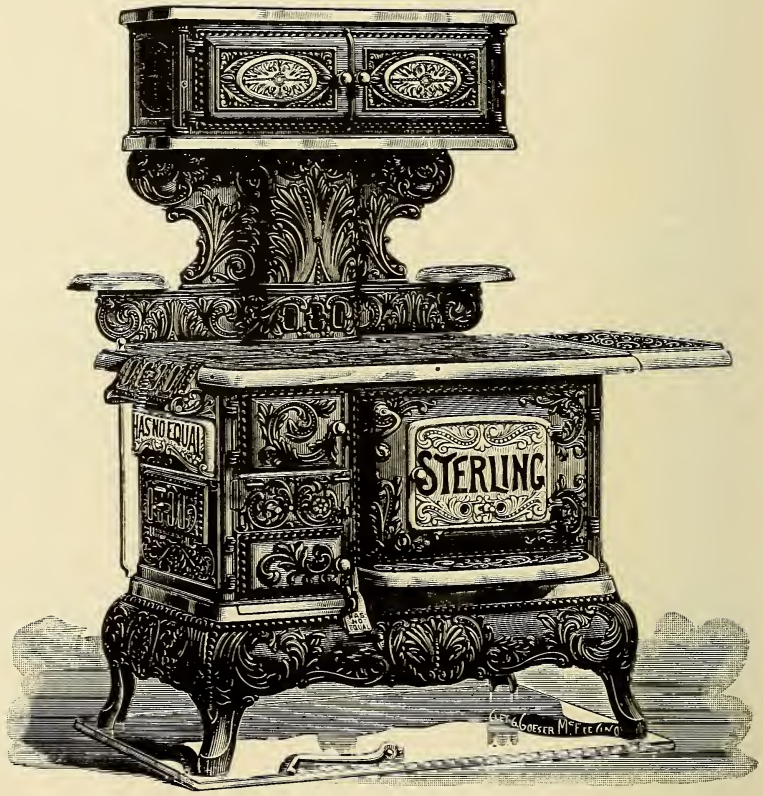
Above prices include Pipe Shelf and Nickel Bands.

Extra Pieces to make High Closet out of Pipe Shelf,	GAMIN
Water Fronts, all styles and sizes, mounted in Range, or separate,	see page 17.
Brass Couplings,	COUPLE
Wood Fixtures, extra, per lb., net.	ELWOOD
" " when furnished with Range, net, per set,	ELWOOD
Sliding Wood Grate, when furnished with Range, net,	ELIDE

Deduct for Range when fitted for wood only, net,

Length of Fire-Box for Wood, No. C E 81—22 inches.
" " " " " " C E 92—24 "

Enameled Reservoir will be shipped unless otherwise ordered.



Sterling Range (City Style)

WITH NICKEL BAND ON HIGH CLOSET, END SHELF AND TOP OF RANGE.

SQUARE, FANCY BASE AND HIGH CLOSET. FOR COAL OR WOOD.

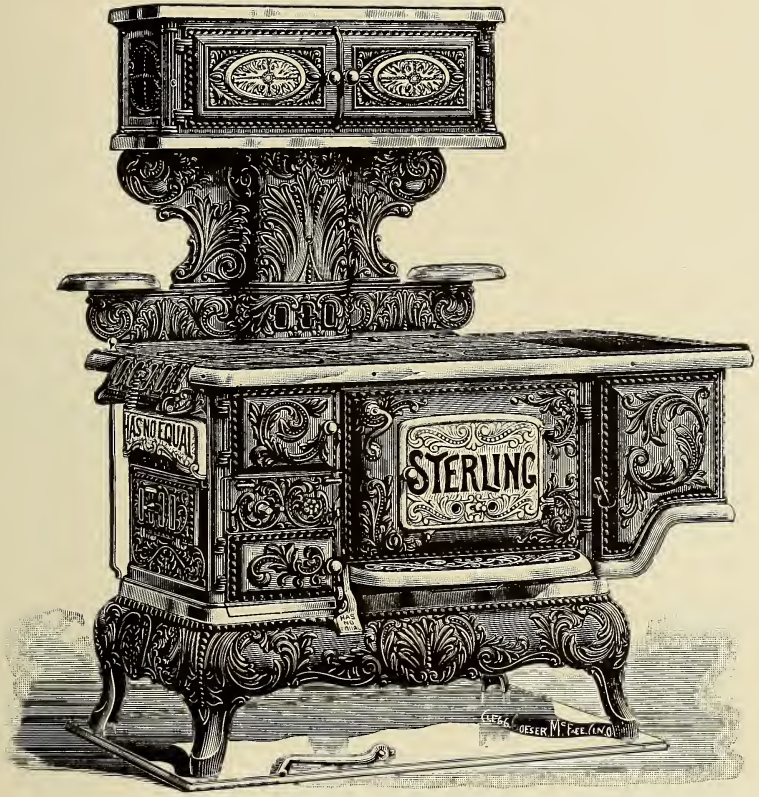
No.	Size of Oven Without Swell of Door.	Code.
C E 71—Six 7-inch Cooking Holes,	18 x 18 x 12	EASE
C E 81— " 8 " " "	18 x 18 x 12	EASEL
C E 82— " 8 " " "	20 x 20 x 13	EASEMENT
C E 92 " 9 " " "	20 x 20 x 13	EASTER

Above prices include High Closet and Nickel Bands.

Water Fronts, all styles and sizes, mounted in Range, or separate, see page 17.

Brass Couplings,	COUPLE
Wood Fixtures, extra, per lb., net,	ELWOOD
" " when furnished with Range, net, per set,	ELWOOD
Sliding Wood Grate, when furnished with Range, net,	ELIDE
Deduct for Range when fitted for wood only, net,	

Length of Fire-Box for Wood, No. C E 81—22 inches.
" " " " " " C E 92—24 "



Sterling Range (City Style)

Nickel Band on High Closet, Top of Range and Under Reservoir.

Reservoir, Fancy Base and High Closet. For Coal or Wood.

No.	Size of Oven Without Swell of Door.	Code.
C E 71—Six 7-inch Cooking Holes, .	18 x 18 x 12	Ell
C E 81— " 8 " " " . .	18 x 18 x 12	Ellipse
C E 82— " 8 " " " .	20 x 20 x 13	Ellwand
C E 92— " 9 " " " . .	20 x 20 x 13	Ellwife

Above prices include High Closet and Nickel Bands.

Water Fronts, all styles and sizes, mounted in Range, or separate, see page 17.

Brass Couplings, ... Couple

Wood Fixtures, extra, per lb., ... Elwood

" " when furnished with Range, per set, net, Elwood

Sliding Wood Grate, when furnished with Range, net, . Elide

Deduct for Range when fitted for wood only, net,

Length of Fire-Box for Wood, No. C E 81—22 inches.

" " " " " " C E 92—24 "

Enameled Reservoir will be shipped unless otherwise ordered.

Closed Base

This is simply a solid cast iron base reaching to the floor, instead of the fancy base with legs shown in previous cuts. It can be furnished with any style or size of the Sterling Range, and is here shown with the Sterling Range, Square Top and Pipe Shelf. It adds greatly to the appearance of the range, combining strength with beautiful ornamentation. It serves a practical purpose as well, as it prevents cold drafts of air or the accumulation of dirt under the main bottom.

If ordered shipped with range, add to list price,

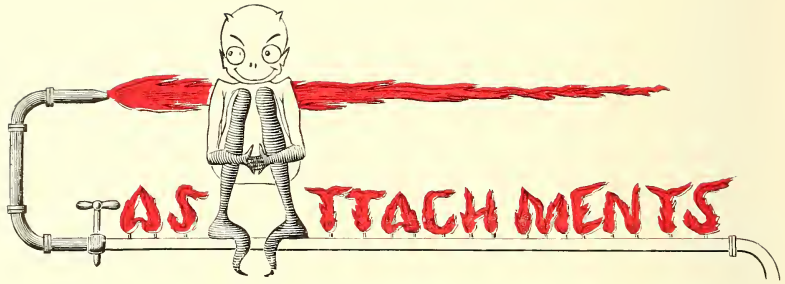
When shipped separately, the price, all sizes, is net,

Closed Base

This is simply a solid cast iron base instead of the fancy base as shown in the other cuts. It can be furnished with any style or size of the Sterling Range, and is here shown with the City Style of the Sterling Range, Square Top and High Closet. It adds greatly to the appearance of the range, combining strength with beautiful ornamentation. It serves a practical purpose as well, as it prevents cold drafts of air or the accumulation of dirt under the main bottom.

If ordered shipped with range, add to list price,

When shipped separately, the price, all sizes, is net,



FORMING A

Combination Range for Coal and Gas

There is yet more than has been told, wherein the **STERLING RANGE** possesses additional advantages over all other makes.

There are very few kitchens that can conveniently spare the room for both a coal range and a separate gas range, and yet, for purposes of comfort and convenience, a good gas stove has come to be looked upon as almost a necessity in many homes and there is no doubt that many more would use them if they had the space. Not having room for two ranges, however, they have been obliged to retain their coal range and give up the luxury of the gas stove for want of space.

With the **STERLING RANGE,** dealers can boom their trade by meeting both requirements. The coal range has already been described. There is no other range for coal that can compete with it. For gas consumers extra parts, working independently, have been built, under U. S. Patents, for all kinds of cooking, baking, broiling, and heating water, and these can be attached to the **STERLING RANGE** at any time without taking additional space in the kitchen, thus doubling the capacity of the range without occupying any more floor space. The Gas Attachments can do everything the coal range can do, from preparing a cup of hot tea to a warm bath, or from broiling a chop to cooking a Christmas dinner. Some prefer gas for fuel at all times in preparing certain articles of food such as fish, chops, steaks, etc.

It is a *selling* as well as a *talking* point for a dealer to show his customer that it is an added advantage to buy a **STERLING RANGE,** from the fact that should he wish at any time to use gas as temporary fuel, he can add these Gas Attachments to the **STERLING RANGE** already set up in his kitchen without sacrificing valuable floor space or altering the range.

In personal appearance the Combination Range is tasteful and a decided ornament to any kitchen.

On the following pages are shown the Gas Attachments in combination with several styles of the **STERLING RANGE.** The list prices are for the Gas Attachments only. See previous pages for list prices on **STERLING RANGES.**

Memoranda

Relative to Sterling Gas Attachments

Ten-light meter required to give right pressure (at $\frac{1}{10}$ pressure).

Best to connect 1-inch pipe from main to meter, and $\frac{3}{4}$-inch service is required from meter to range.

In towns where much manufacturing is done with gas it is best to put a "governor" between the main and the meter.

We ship our Ranges with valves having 44 (Morse drill) orifice for the oven and griddle burners and 39 orifice for broiler burners. These are supposed to be right for manufactured gas (coal or naphtha). For natural gas (of greater pressure) smaller, say about 50 and 47, would be right. Water gas, half way between.

Gas oven will bake in ten minutes less time than good coal oven.

Broiler will broil thick steak in 15 minutes.

Should allow about ten minutes to heat the oven before beginning to bake and allow from five to ten minutes for broiler to heat.

Oven burners consume about 28 feet per hour. Broiler burners consume about 30 feet per hour. Griddle burners consume about 14 feet each per hour.

The Gas Attachments are shipped all ready to put onto the range, and with the necessary piping cut into proper lengths for adjustment. All that is necessary is to make the proper connections with the pipe from the gas meter.

PRICES

Sterling Gas Attachments

	Code.
No. 1 High Gas Oven and Broiler, ...	GASH
No. 1 End Three Burner (three 8-inch griddles), . .	GAS
No. 2 Combined Low Oven and Broiler with three griddle burners, ...	GASTRIC
Independent Gas Water Heater (Brass Coil), . .	GASKET

These code words are for Gas Attachments only. See previous pages for Range code words.

DIRECTIONS FOR OPERATING

Sterling Combination Gas Attachments

IN GENERAL

Never light at the "air mixer," for by so doing the gas will "pop" and burn in the "mixer." Proper means for lighting are provided.

After lighting, the gas should burn with a clear blue flame, which is obtained by the admission of air in proper quantities through the "mixer." A yellow or white flame is caused by an insufficient supply of air and leaves odor and soot. The amount of air to be admitted varies with the pressure of the gas, a high pressure requiring more air than a low pressure.

When the "mixer" has once been properly adjusted it should not be disturbed.

If the gas "pops" or burns in the "mixer," turn off gas entirely, and light over again, re-adjusting the "mixer" if necessary.

Always keep the top, or "exit" damper closed (with handle turned up) when not using gas.

See that all cocks are tightly closed when through using.

The service pipe should be at least one inch in diameter.

If there is a strong odor while burning gas, it is a sure sign that the gas is either burning in the "mixer," or that the "exit damper" is not open, or that the proper amount of air is not adjusted, and the flame is not burning blue.

No. 1 COMBINATION

High Gas Oven. Open "exit" damper and one or both gas burners, as desired. Light the middle or "pilot cock" and turn same off as soon as the gas is burning inside. See that the gas burns with a clear blue flame. When through using turn off all cocks and close "exit" damper.

High Gas Broiler. Turn on gas cocks and light the gas from inside of broiler. Be sure that "exit" damper is open, otherwise the flame will float and make a strong odor. The broiler rack can be adjusted to any height. When through using, close all cocks and "exit" damper.

Three End Burners. One or more can be used as desired. Turn on gas and light over burner. See that the flame burns blue. Drip-pan under burners can be drawn out and cleaned. When not in use, the griddle holes may be kept covered, thus forming an end shelf flush with oven top. Do not burn gas under the lid covers.

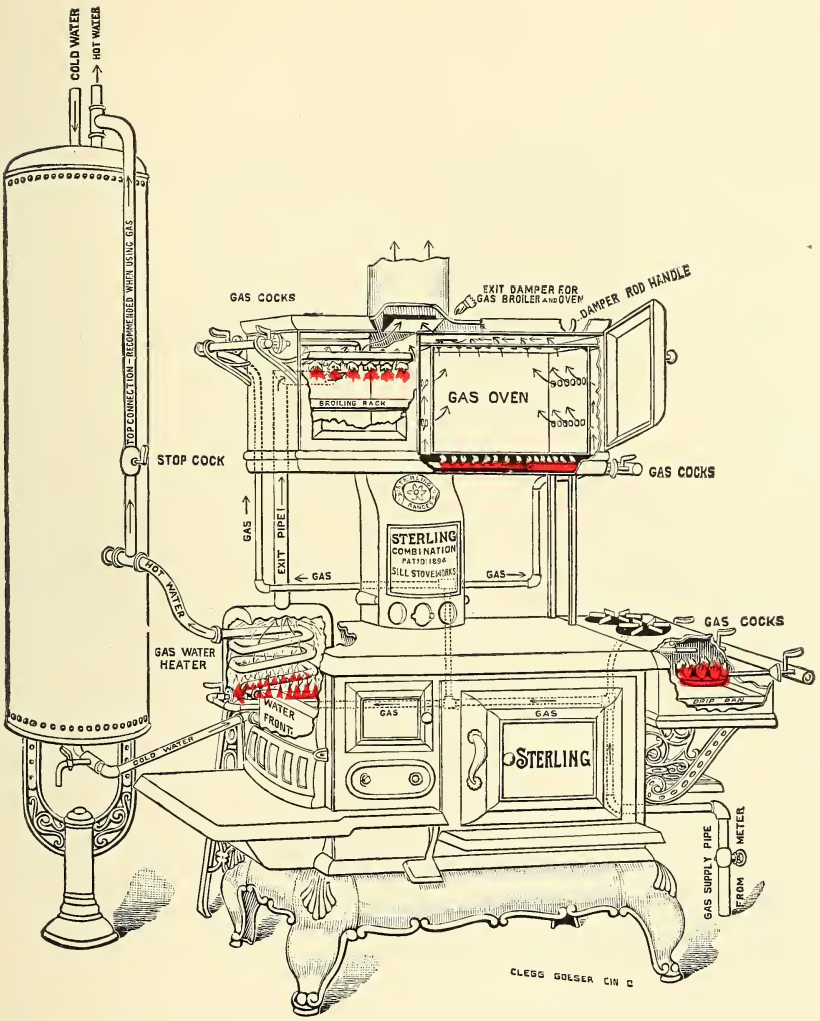
Gas Water Heater. Turn on gas, light through small hole in front, or at the side openings. See opposite page for pipe connections recommended.

No. 2 COMBINATION

Three End Burners, with drip-pan and lid covers, are operated as with No. 1 Combination.

Low Gas Oven. Open both cocks; light pilot cock and close same as soon as gas is ignited.

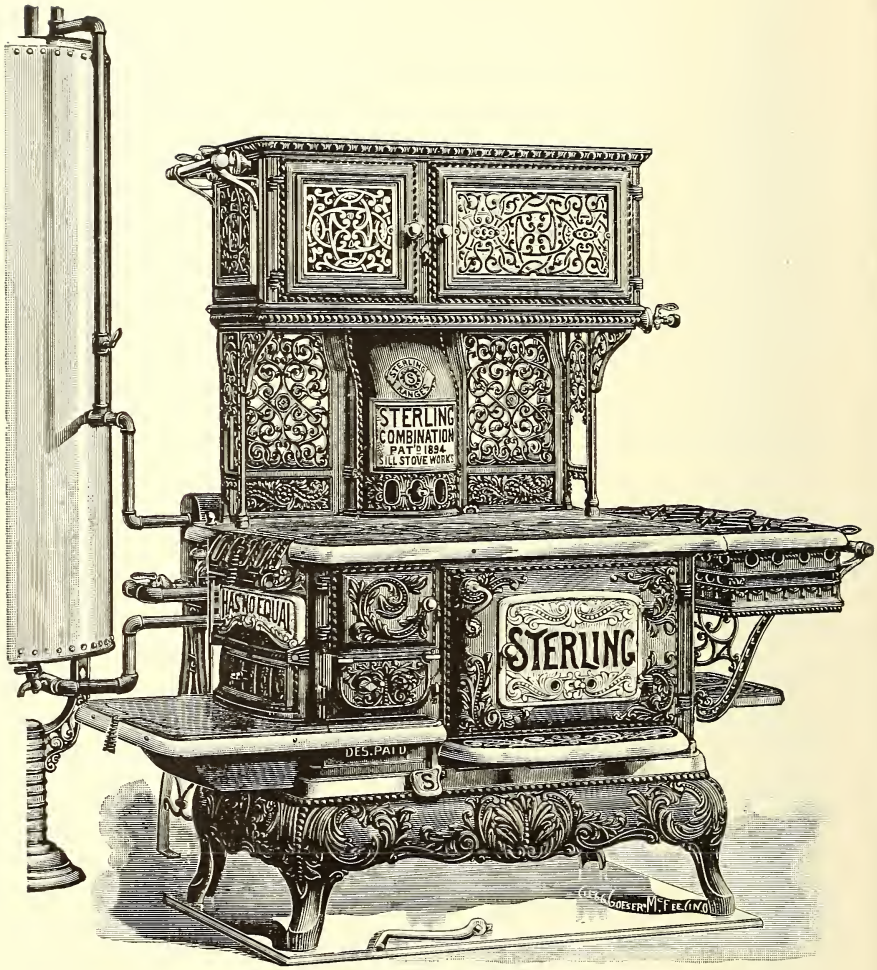
Low Gas Broiler. Same as for low gas oven.



Sterling Combination Range

FOR COAL OR WOOD AND GAS.

The manner of setting up and operating the No. 1 Sterling Combination for coal and gas is clearly shown in the above diagram, together with the gas and water pipe connections. The "outside" or "top connection" with the boiler, as shown, is recommended.



Sterling Gas Combination, No. 1

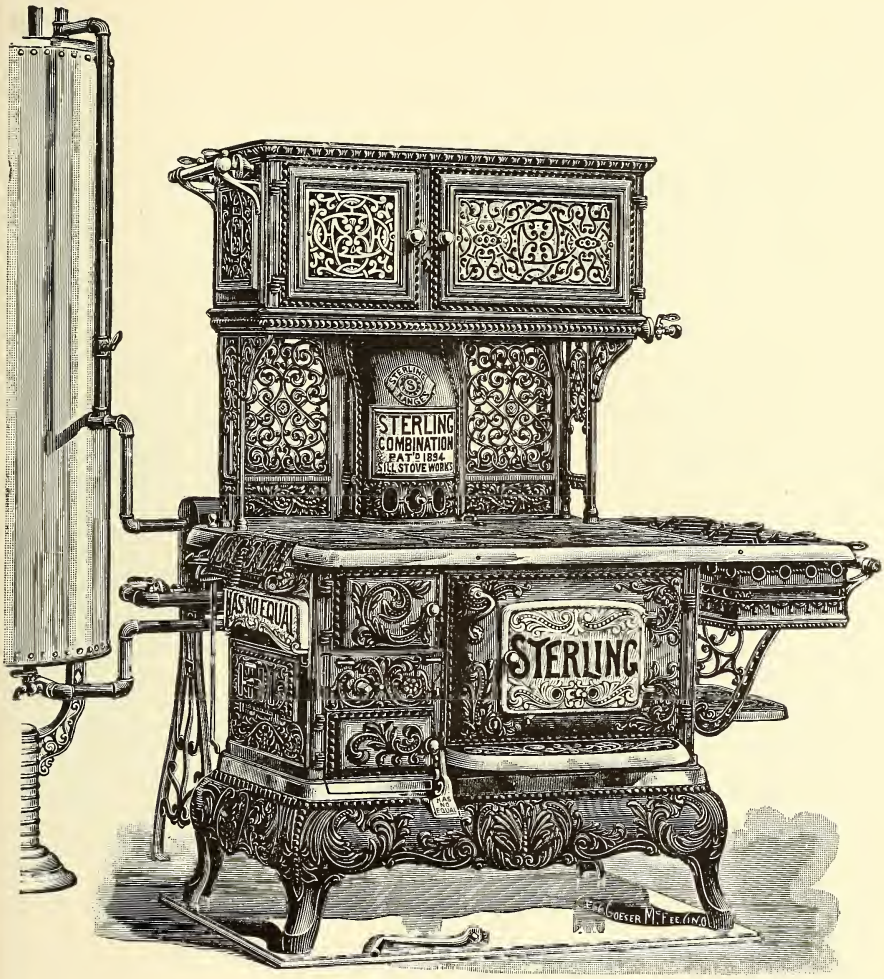
AND GAS WATER HEATER.

ATTACHED TO STERLING RANGE, FOR COAL OR WOOD. "HAS NO EQUAL."

For prices and code words, see page 37.

Size of Gas Bake Oven, 18 x 16 x 11 inches.
" " " Broiler 12 x 16 x 8 "

Either of the above Gas parts can be attached to the Sterling Range, both on the Original and City Style.



Sterling Gas Combination, No. 1.

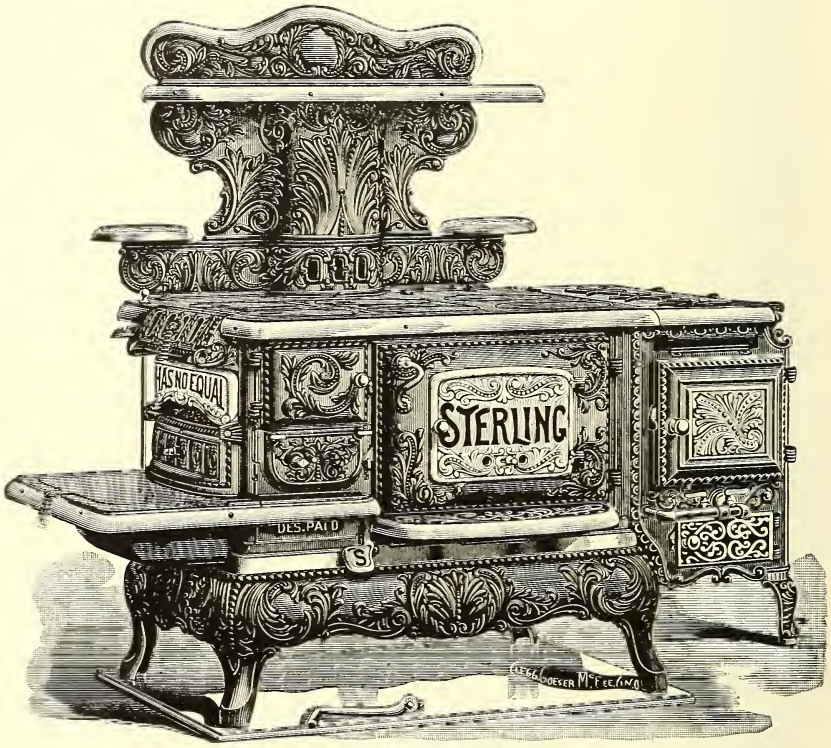
AND GAS WATER HEATER.

ATTACHED TO CITY STYLE STERLING RANGE, FOR COAL OR WOOD.
"HAS NO EQUAL."

For prices and code words, see page 37.

Size of Gas Bake Oven, 18 x 16 x 11 inches.
" " " Broiler, 12 x 16 x 8 "

Either of the above Gas parts can be attached to the Sterling Range, both on the Original and City Style.



Sterling Gas Combination, No. 2

ATTACHED TO STERLING RANGE, FOR COAL OR WOOD. "HAS NO EQUAL."

For prices and code words, see page 37.

Size of Gas Bake Oven, 12 x 18 x 10 inches.
" " " " Broiler 9½ x 18 x 4 "

This combination can be attached to the Sterling Range, both on the Original and City Style.

Sterling Gas Combination, No. 2

Attached to City Style Sterling Range, For Coal or Wood.

"Has No Equal."

For prices and code words, see page 37.

Size of Gas Bake Oven, 12 x 18 x 10 inches.
" " " Broiler, 9½ x 18 x 4 "

This combination can be attached to the Sterling Range, both on the Original and City Style.

SUGGESTIONS

For Newspaper Advertising

For Sterling Gas Combinations

Helping Your Help Will Help You!

Put a STERLING RANGE in your kitchen before next summer, with STERLING GAS ATTACHMENTS added, and your home will be cool and comfortable.

Don't run a hot coal fire all summer. Buy a

Sterling Coal and Gas Combination Range

and

KEEP COOL.

Either part can be used independently or both together, as desired.

"HAS NO EQUAL"

COAL and GAS

All in one combination range, occupying no more space than an ordinary range.

STERLING

Combination Coal and Gas Range.

FOR COAL.	FOR GAS.
1 Oven,	1 Oven,
1 Broiler,	1 Broiler,
6 Cooking Holes,	3 Cooking Holes,
1 Water Front,	1 Water Heater.

"HAS NO EQUAL"

If you already have a Sterling Range you can add the Gas Attachments at any time.

World's Sterling Ranges

FOR ANY KIND OF COAL OR WOOD.

Two 6-Hole Series. (pp 48-55)

One 4-Hole Series. (pp. 56-61)

With these ranges on his floor the dealer is fully prepared for the customer who "wants to see something else a little cheaper," by offering him a choice from a full line of "high-grade" Ranges in three distinct styles, one 4-hole and two 6-hole, making a total of 26 different ranges, of first-class material and workmanship all under one name and grade at prices within the reach of all. They are of such an attractive appearance that we have had the general design patented

STERLING PATENTS. The main cause of the popularity of these Ranges, aside from their moderate cost, is the use of our Sterling Patent Specialties. These place the World's Sterling Ranges in a class ahead of all other "moderate priced" goods and, owing to these advantages, they are thus doubly able to compete with higher priced goods of other makes.

The World's Sterling Range is particularly well adapted for burning soft coal, having a complete set of extra heavy and durable Iron Fire-Box Linings, specially designed for that fuel.

We have for permanent use a full set of regular Wood Fixtures, consisting of heavy cast iron Linings, with dump wood grate.

For temporary use, when it is not desired to change all the Fire-Box Linings, we recommend the World's Sterling as being peculiarly adapted, owing to the arrangement of the back fire brick linings so as to extend the entire length of the front oven plate thus amply protecting that portion of the oven. Other linings (in other makes), are generally arranged so that when the ends are removed a considerable portion of the front oven plate is directly exposed to the heat. (Illustrated on page 9.)

By removing the iron end linings of the World's Sterling Range (which are so constructed as to be most easily taken out without touching a bolt or screw or removing the back brick), and by substituting the Sliding Wood Grate for the regular Draw-Out Grate for coal, the coal fire-box can be altered in a very few seconds into a *complete fire-box for wood.*

The following Special Features should be noted:

Sterling Patent Lifting Hearth (see page 6).
Sterling Patent Flue System (see page 10).
Sterling Patent Draw-Out Grate (see page 8).
Sterling Lock Center (see page 12).
Sterling Patent Oval Fire-Box (see page 9).
Extra Large Ash-Pan.
Ventilated Oven.
Oven Thermometer on Every Range.
Main Bottom cemented as a protection against cold drafts.
Commodious Top, with Centers of twice the usual width.
Locking Plunge Direct Draft Damper.
Damper can be quickly removed from the top of the stove.
Extra large Broiler Door.
Sectional Ring Cover.
Oven Door "Kicker."
Hard or Soft Coal Linings.
Full set of permanent Wood Fixtures.
Simplest, Quickest Design for changing from Coal to Wood yet invented.
Reservoirs of Copper or White Enameled Iron.
Full Nickel Trimmings, including Oven Door Panel, Oven Door Shelf, Tea Shelves, Name Plate, Towel Rod, Oven Door "Kicker," Door Handles and Knobs, and Nickel Bands on Pipe Shelf, top of Range and Hearth.
Separate Interchangeable Sliding Grates for Hard Coal, Soft Coal and Wood.
Front Brick and Water Front are Interchangeable.

WORLD'S STERLING RANGES

DIRECTIONS FOR OPERATING.

There are Four Dampers, three above the fire and one under the fire. The **Sliding Damper under the Fire** should be open to start the Fire, and may also be open partially while baking, if the draft is not too strong, to insure circulation in the oven flues.

The **Plunge-Lock Damper** at the right of the pipe collar must be raised only when starting fire. At all other times it should be locked as indicated by arrow.

The **Sliding Dampers in the Broiler Door and at the left of the Pipe Collar** are for the purpose of **Checking or Holding the Fire,** and their use will depend mostly on the strength of draft of the chimney.

In **Operating the Grate,** place the handle on the grate bar pointing **to the left,** and make complete half-turn **to the right, to the stop, never** to the **left.** It is seldom that there is such an accumulation of ashes that more than one turn of the handle is required to clear the fire; should there be, however, remove the handle and place it on the bar pointing **to the left** again and turn to **the right only.**

Use small Coal—Chestnut size is the best.

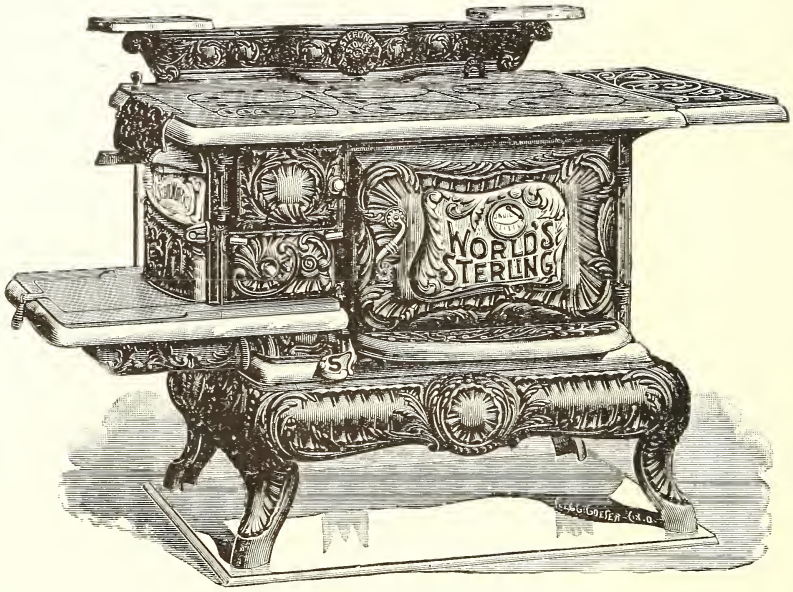
To bake, much better results may be obtained by using a **Thin Fire,** say one-half the depth of the fire-pot, kept perfectly **Free from Obstruction** by ashes, to insure the circulation in the flues.

The Fire pot is to be filled completely only when the fire is to be kept over night, and then must be properly checked with the **Broiler Door** and **Pipe Collar Dampers,** to hold until morning.

When hot water reservoir is attached to the range, be sure that the reservoir damper is always turned **to the right** and damper handle in **vertical position,** but when hotter water is desired, and **not baking,** turn the damper to the left.

For Burning Wood temporarily, remove the cap that covers the end of the grate, pull out the coal grate and insert the sliding Wood Grate. Replace the Grate Cap, remove the two iron pieces at the ends of the fire-box and the range is ready for burning wood.

For permanent use, a full set of wood fixtures is provided.



6-Hole World's Sterling 100 Style

OVEN THERMOMETER ON EVERY RANGE.

NICKEL BAND ON TOP OF RANGE AND HEARTH.

SQUARE AND FANCY BASE. FOR COAL OR WOOD.

No	Size of Oven Without Swell of Door.	Code.
W B 181—Six 8-inch Cooking Holes,	18 x 18 x 12	WADE
W B 191— " 9 " " "	18 x 18 x 12	WAFT
W B 182— " 8 " " "	20 x 20 x 13	WAG
W B 192— " 9 " " "	20 x 20 x 13	WAGE
Pipe Shelf, as on page 50, extra, ...		WIPE
Water Front, when mounted in Range, ...		WATER
" " when shipped separately, ...		WATER
Brass Couplings, ...		COUPLE
Sliding Wood Grate, when furnished with Range, net,		WOOD
Wood Fixtures, extra, per lb., ...		WOOLEN
" " when furnished with Range, per set, net,		WOOLEN
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. 181—21 inches.
" " " " " " 192—23 "

6-Hole World's Sterling 100 Style

OVEN THERMOMETER ON EVERY RANGE.

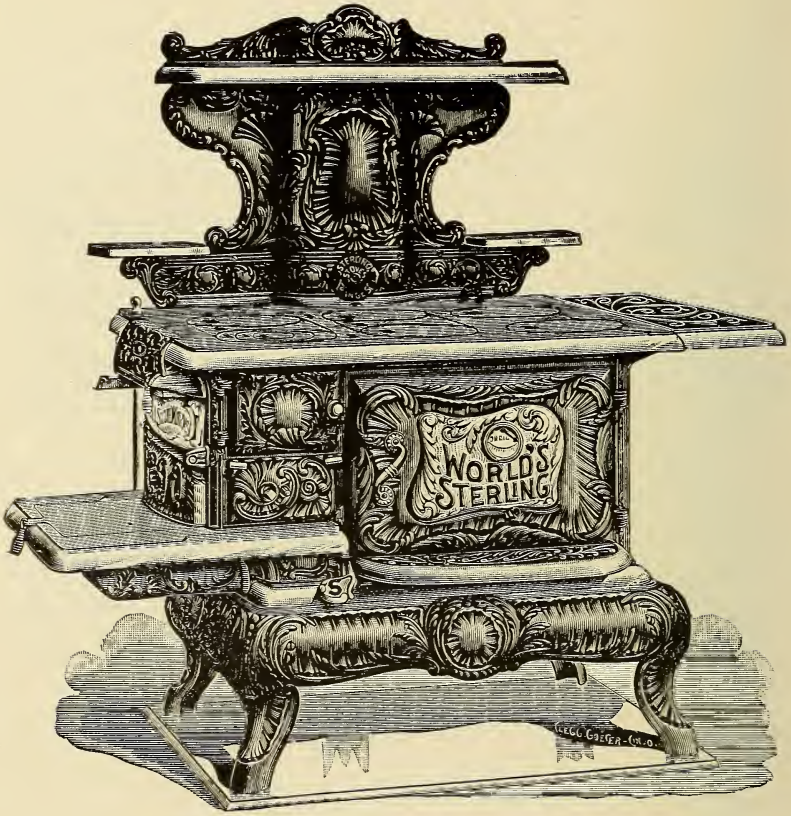
WITH NICKEL BAND ON TOP OF RANGE AND HEARTH.

RESERVOIR AND FANCY BASE. FOR COAL AND WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 181—Six 8-inch Cooking Holes,	18 x 18 x 12	WAND
W B 191— " 9 " " "	18 x 18 x 12	WANDER
W B 182— " 8 " " "	20 x 20 x 13	WANG
W B 192— " 9 " " "	20 x 20 x 13	WANT
Pipe Shelf, as on page 51, extra,		WIPE
Water Front, when mounted in Range,		WATER
" " when shipped separately,		WATER
Brass Couplings,		COUPLE
Sliding Wood Grates, when furnished with Range, net,		WOOD
Wood Fixtures, extra, per lb., net,		WOOLEN
" " when furnished with Range, net,		WOOLEN
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. 181—21 inches.
" " " " " " 192—23 "

Enameled Reservoir will be shipped unless otherwise ordered.



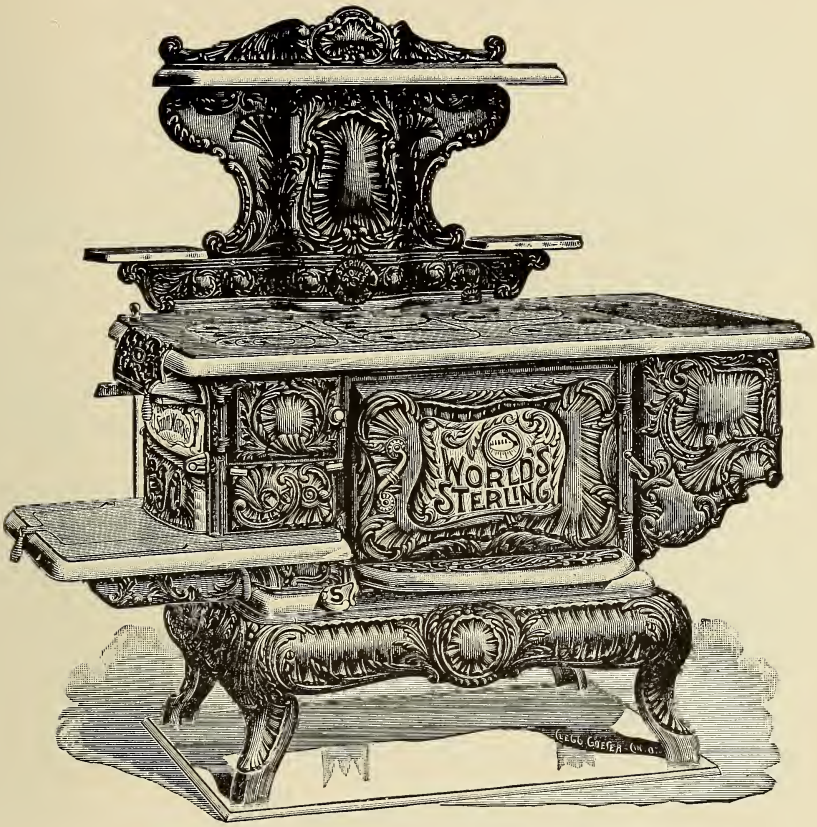
6-Hole World's Sterling 100 Style

OVEN THERMOMETER ON EVERY RANGE.

WITH NICKEL BAND ON PIPE SHELF, TOP OF RANGE AND HEARTH.

SQUARE, FANCY BASE AND PIPE SHELF. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 181—Six 8-inch Cooking Holes,	18 x 18 x 12	WAIL
W B 191— " 9 " " "	18 x 18 x 12	WAIN
W B 182— " 8 " " "	20 x 20 x 13	WAIST
W B 192— " 9 " " "	20 x 20 x 13	WAIT
Above prices include Pipe Shelf and Nickel Bands.		
Water Front, when mounted in Range,		WATER
" " when shipped separately,		WATER
Brass Couplings,		COUPLE
Sliding Wood Grate, when furnished with Range, net,		WOOD
Wood Fixtures, extra, per lb., net,		WOOLEN
" " when furnished with Range, net,		WOOLEN
Deduct for Range when fitted for wood only, net,		
Length of Fire Box for Wood, No. 181—21 inches.		
" " " " " " 192—23 "		



6-Hole World's Sterling 100 Style

OVEN THERMOMETER ON EVERY RANGE.
WITH NICKEL BAND ON PIPE SHELF, TOP OF RANGE AND HEARTH.
RESERVOIR, FANCY BASE AND PIPE SHELF.
FOR COAL OR WOOD.

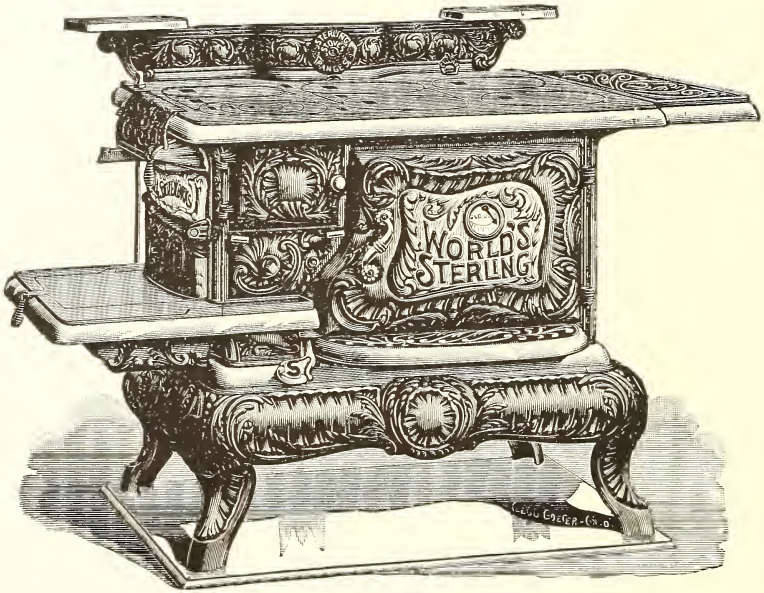
No.	Size of Oven Without Swell of Door.	Code.
W B 181—Six 8-inch Cooking Holes,	18 x 18 x 12	WARE
W B 191— " 9 " " "	18 x 18 x 12	WARM
W B 182— " 8 " " "	20 x 20 x 13	WARP
W B 192— " 9 " " "	20 x 20 x 13	WART

Above prices include Pipe Shelf and Nickel Bands.

Water Front, when mounted in Range, ...	WATER
" " when shipped separately, ...	WATER
Brass Couplings, ...	COUPLE
Sliding Wood Grate, when furnished with Range, net,	WOOD
Wood Fixtures, extra, per lb., net	WOOLEN
" " when furnished with Range, net, . .	WOOLEN
Deduct for Range when fitted for wood only, net,	

Length of Fire-Box for Wood, No. 181—21 inches.
" " " " " " 192—23 "

Enameled Reservoir will be shipped unless otherwise ordered.



6-Hole World's Sterling 200 Style

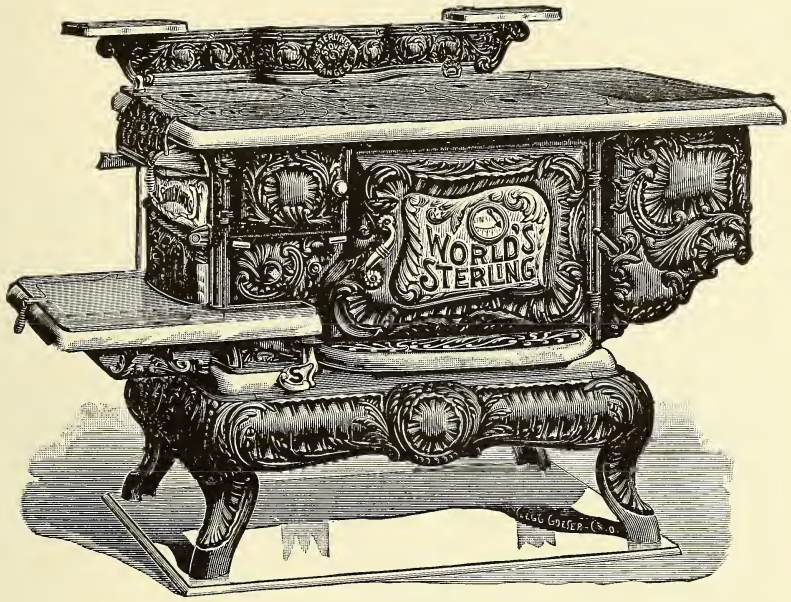
OVEN THERMOMETER ON EVERY RANGE.

WITH NICKEL BAND ON TOP OF RANGE AND HEARTH.

SQUARE AND FANCY BASE. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 271—Six 7-inch Cooking Holes,	18 x 18 x 12	WEAL
W B 281— " 8 " " "	18 x 18 x 12	WEALTH
W B 282— " 8 " " "	20 x 20 x 13	WEAN
W B 292— " 9 " " "	20 x 20 x 13	WEAPON
Pipe Shelf, as on page 54, extra, ...		WIPE
Water Front, when mounted in Range, ...		WATER
" " when shipped separately, ...		WATER
Brass Couplings, ...		COUPLE
Sliding Wood Grate, when furnished with Range, net,		WOOD
Wood Fixtures, extra, per lb., net, ...		WOOLEN
" " when furnished with Range, net, . .		WOOLEN
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. 281—21 inches.
" " " " " " 292—23 "



6-Hole World's Sterling 200 Style

OVEN THERMOMETER ON EVERY RANGE.

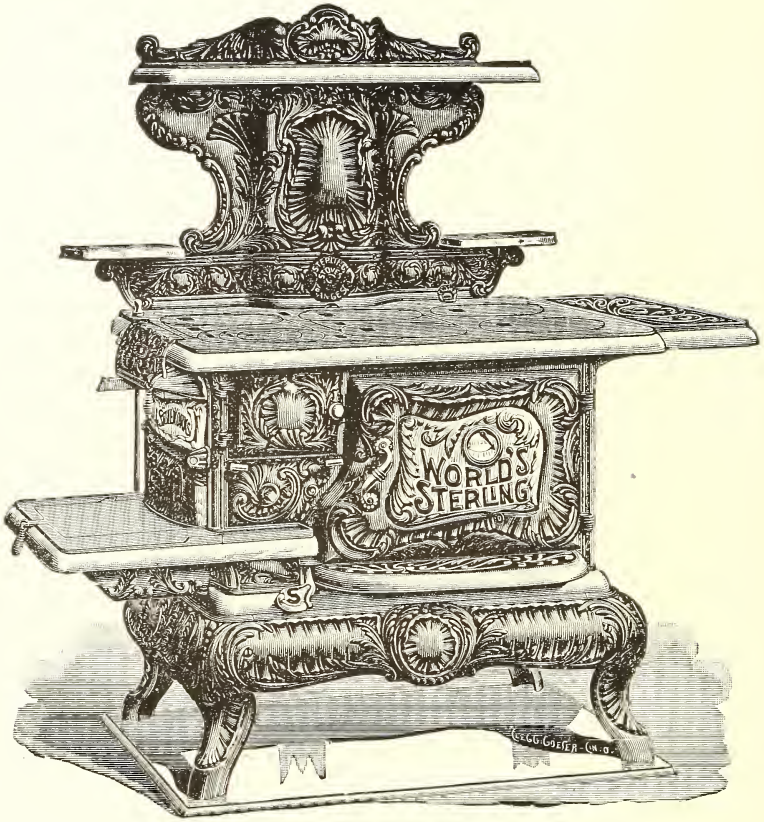
WITH NICKEL BAND ON TOP OF RANGE AND HEARTH.

RESERVOIR AND FANCY BASE. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 271—Six 7-inch Cooking Holes,	18 x 18 x 12	WED
W B 281— " 8 " " "	18 x 18 x 12	WEDGE
W B 282— " 8 " " "	20 x 20 x 13	WEED
W B 292— " 9 " " "	20 x 20 x 13	WEEK
Pipe Shelf as on page 55, extra,		WIPE
Water Front, when mounted in Range,		WATER
" " when shipped separately,		WATER
Brass Couplings,		COUPLE
Sliding Wood Grate, when furnished with Range, net,		WOOD
Wood Fixtures, extra, per lb., net,		WOOLEN
" " when furnished with Range, net,		WOOLEN
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. 281—21 inches.
" " " " " " 292—23 "

Enameled Reservoir will be shipped unless otherwise ordered.



6-Hole World's Sterling 200 Style

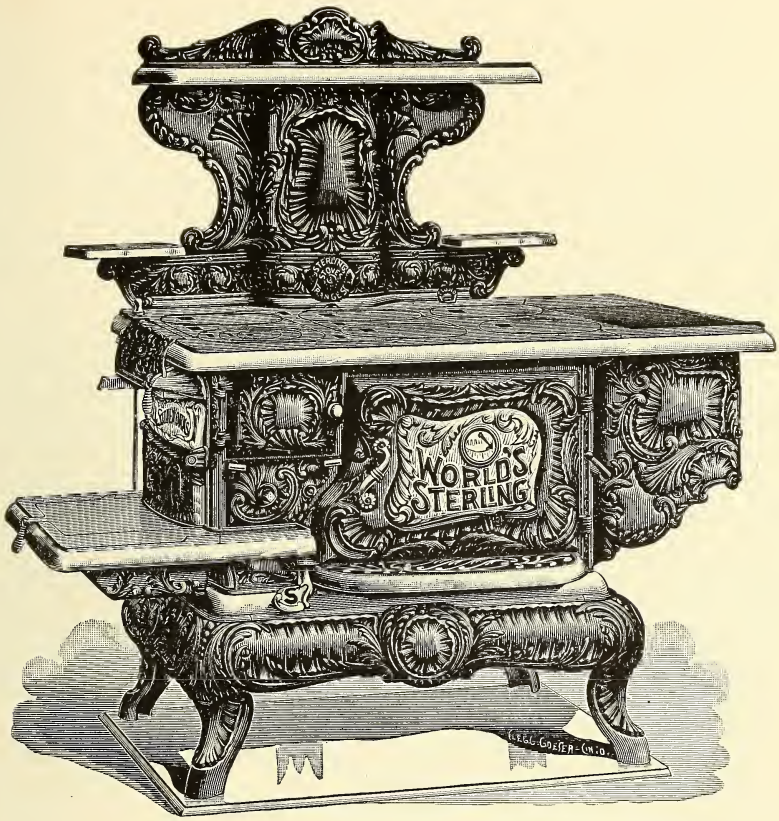
OVEN THERMOMETER ON EVERY RANGE.
WITH NICKEL BAND ON PIPE SHELF, TOP OF RANGE AND HEARTH.
SQUARE, FANCY BASE AND PIPE SHELF. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 271—Six 7-inch Cooking Holes,	18 x 18 x 12	WEAR
W B 281— " 8 " " "	18 x 18 x 12	WEASEL
W B 282— " 8 " " "	20 x 20 x 13	WEATHER
W B 292— " 9 " " "	20 x 20 x 13	WEAVE

Above Prices include Pipe Shelf and Nickel Bands.

Water Front, when mounted in Range,	WATER
" " when shipped separately,	WATER
Brass Couplings,	COUPLE
Sliding Wood Grate, when furnished with Range, net,	WOOD
Wood Fixtures, extra, per lb., net,	WOOLEN
" " when furnished with Range, net,	WOOLEN
Deduct for Range when fitted for wood only, net,	

Length of Fire-Box for Wood, No. 281—21 inches.
" " " " " " 292—23 "



6-Hole World's Sterling 200 Style

OVEN THERMOMETER ON EVERY RANGE.
WITH NICKEL BAND ON PIPE SHELF, TOP OF RANGE AND HEARTH.
RESERVOIR, FANCY BASE AND PIPE SHELF. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 271—Six 7-inch Cooking Holes,	18 x 18 x 12	WELL
W B 281— " 8 " " "	18 x 18 x 12	WELSH
W B 282— " 8 " " "	20 x 20 x 13	WELTER
W B 292— " 9 " " "	20 x 20 x 13	WEND

Above prices include Pipe Shelf and Nickel Bands.

Water Front, when mounted in Range,	WATER
" " when shipped separately,	WATER
Brass Couplings,	COUPLE
Sliding Wood Grate, when furnished with Range, net,	WOOD
Wood Fixtures, extra, per lb., net,	WOOLEN
" " when furnished with Range, net,	WOOLEN
Deduct for Range when fitted for wood only, net,	

Length of Fire-Box for Wood, No. 281—21 inches.
" " " " " " 292—23 "

Enameled Reservoir will be shipped unless otherwise ordered.

World's Sterling Range

FOUR-HOLE SERIES.

We particularly call the attention of the trade to the great superiority of the Four Hole **WORLD'S STERLING** over all other four-hole ranges.

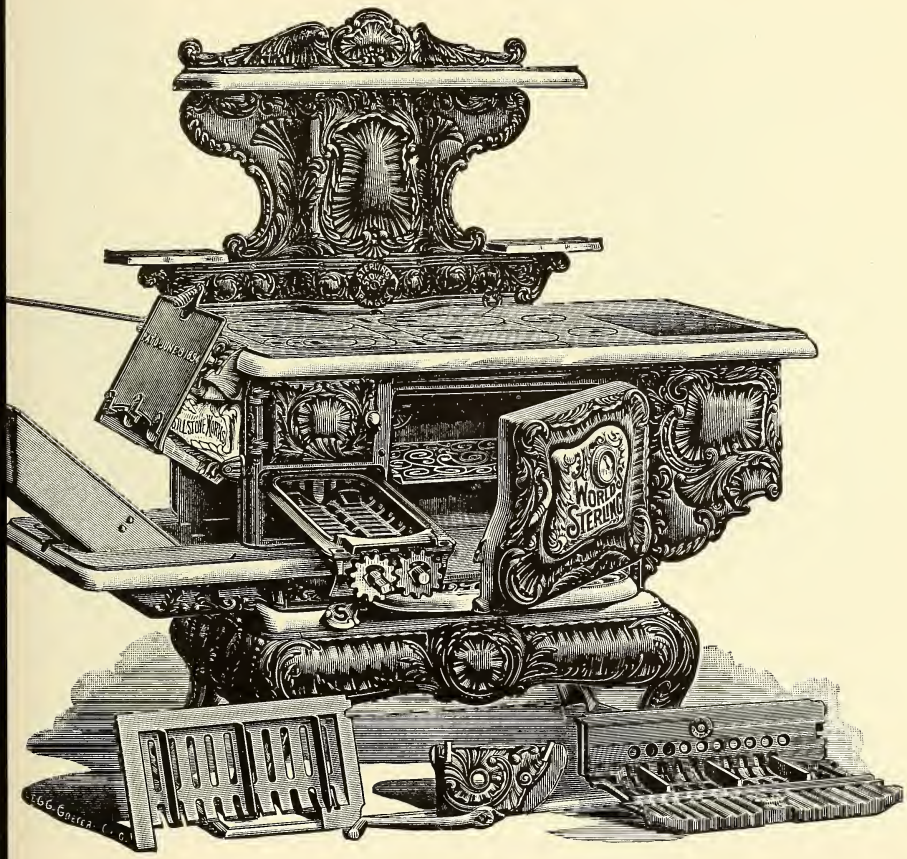
It takes the place of a Sterling Range wherever a high grade four-hole range is sold in preference to a large six-hole range. It has the leading **"STERLING PATENTS"** and is way ahead of any other four-hole range on the market.

No stronger selling point can be made by the dealer than to say, "This four-hole World has Sterling Specialties that not only can not be found in any other four-hole range, but they can not be duplicated or equaled in any six-hole range made elsewhere. They are high grade throughout with the perfect flue system and other advantages found in the six-hole Sterling Ranges, and are, beyond a doubt, he most complete and elegant four-hole ranges to be found anywhere."

The Four-Hole World is as far ahead of all other four-hole ranges as the **STERLING RANGE** "Has No Equal" is ahead of all other six-hole ranges.

The following special features should be noted:

Sterling Patent Lift Hearth (See page 6).
Sterling Patent Flue System (See page 10).
Sterling Patent Draw-Out Grate (See page 8).
Sterling Lock Center (See page 12).
Sterling Patent Oval Fire-Box (See page 9).
Extra Large Ash Pan.
Ventilated Oven.
Oven Thermometer on Every Range.
Main Bottom cemented as a protection against cold drafts.
Commodious Top, with Centers of twice the usual width.
Locking Plunge Direct Draft Damper.
Damper can be quickly removed from the top of the stove.
Extra Large Broiler Door.
Sectional Ring Cover.
Oven Door "Kicker."
Hard or Soft Coal Linings.
Simplest, Quickest Design for Changing from Coal to Wood yet invented.
Separate Interchangeable Sliding Grates for Hard Coal, Soft Coal and Wood.
Full Set of Permanent Wood Fixtures.
Reservoirs of Copper or Enameled Iron.
Full Nickel Trimmings, including Oven Door Panel, Oven Door, Shelf, Tea Shelves, Name Plate, Towel Rod, Oven Door "Kicker," Door Handles and Knobs, and Nickel Bands on Top of Range, Pipe Shelf and Hearth.
Front Brick and Water Front Interchangeable.



World's Sterling Range

ILLUSTRATING SOME OF ITS SPECIAL FEATURES.

The Sterling Patent Lifting Hearth.

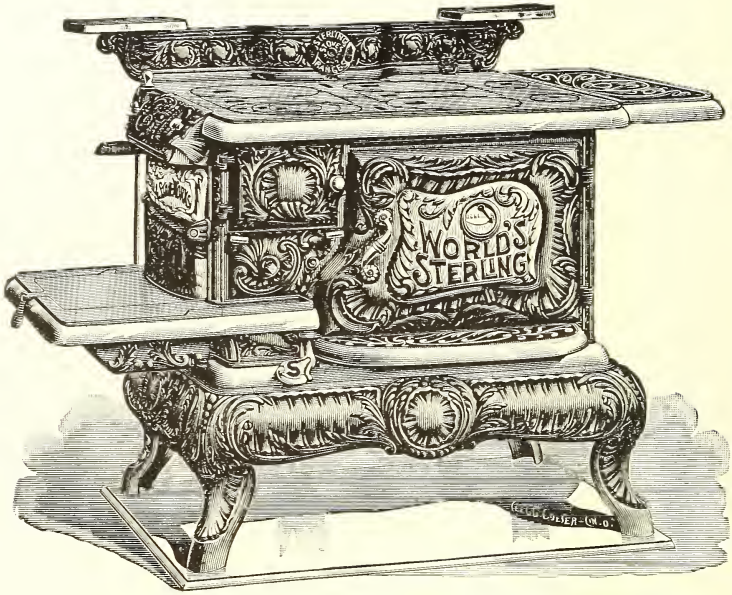
Ventilated Oven.

Sterling Patent Draw-Out Grate, for Coal.

Sliding Wood Grate for Temporary Use.

Full Set of Permanent Wood Fixtures.

Method of Removing Large Ash Pan.



4-Hole World's Sterling 300 Style

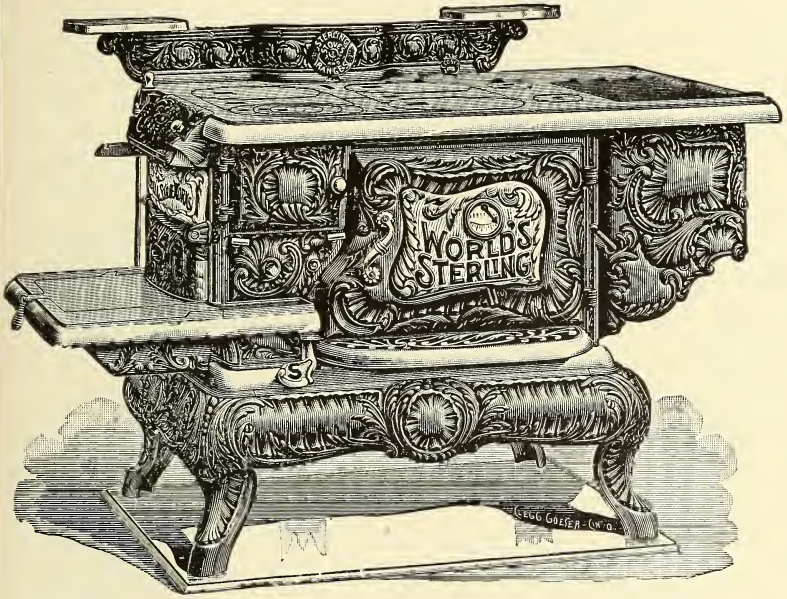
OVEN THERMOMETER ON EVERY RANGE.

WITH NICKEL BAND ON TOP OF RANGE AND HEARTH.

SQUARE AND FANCY BASE. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 381—Four 8-inch Cooking Holes,	18 x 18 x 12	WICK
W B 391— " 9 " " "	18 x 18 x 12	WICKET
W B 382— " 8 " " "	20 x 20 x 13	WIDE
W B 392— " 9 " " "	20 x 20 x 13	WIDOW
Pipe Shelf, as on page 60, extra,		WIPE
Water Front, when mounted in Range,		WATER
" " when shipped separately,		WATER
Brass Couplings,		COUPLE
Sliding Wood Grate, when furnished with Range, net		WOOD
Wood Fixtures, extra, per lb., net		WOOLEN
" " when furnished with Range, net,		WOOLEN
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. 381—21 inches.
" " " " " " 392—23 "



4-Hole World's Sterling 300 Style

OVEN THERMOMETER ON EVERY RANGE.

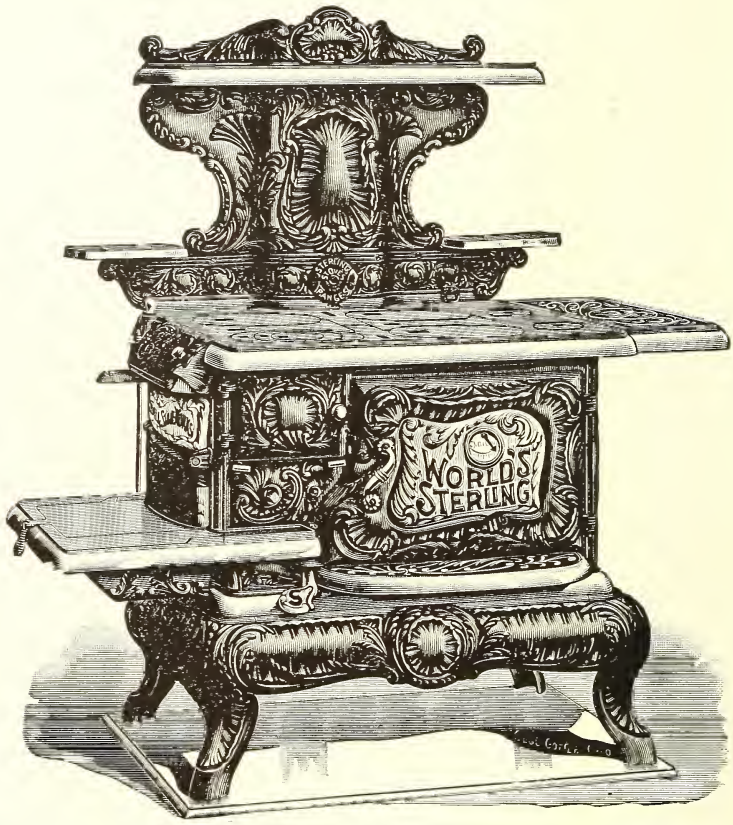
WITH NICKEL BAND ON TOP OF RANGE AND HEARTH.

RESERVOIR AND FANCY BASE. FOR COAL OR WOOD.

No.	Size of Oven. Without Swell of Door.	Code.
W B 381—Four 8-inch Cooking Holes,	18 x 18 x 12	WIND
W B 391— " 9 " " "	18 x 18 x 12	WINDOW
W B 382— " 8 " " "	20 x 20 x 13	WINNER
W B 392— " 9 " " "	20 x 20 x 13	WINNOW
Pipe Shelf, as on page 61, extra,		WIPE
Water Front, when mounted in Range,		WATER
" " when shipped separately,		WATER
Brass Couplings,		COUPLE
Sliding Wood Grate, when furnished with Range, net,		WOOD
Wood Fixtures, extra, per lb., net,		WOOLEN
" " when furnished with Range, net,		WOOLEN
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. 381—21 inches.
" " " " " " 392—23 "

Enameled Reservoir will be shipped unless otherwise ordered.



4-Hole World's Sterling 300 Style

OVEN THERMOMETER ON EVERY RANGE.
WITH NICKEL BAND ON PIPE SHELF, TOP OF RANGE AND HEARTH.
SQUARE, FANCY BASE AND PIPE SHELF. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 381—Four 8-inch Cooking Holes,	18 x 18 x 12	WIGHT
W B 391— " 9 " " "	18 x 18 x 12	WIGWAM
W B 382— " 8 " " "	20 x 20 x 13	WILLING
W B 392— " 9 " " "	20 x 20 x 13	WILLOW

Above prices include Pipe Shelf and Nickel Bands.

Water Front, when mounted in Range,	WATER
" " when shipped separately,	WATER
Brass Couplings,	COUPLE
Sliding Wood Grate, when furnished with Range, net,	WOOD
Wood Fixtures, extra, per lb., net,	WOOLEN
" " when furnished with Range, net	WOOLEN
Deduct for Range when fitted for wood only, net,	
Length of Fire-Box for Wood, No. 381—21 inches.	
" " " " " " 392—23 "	

4-Hole World's Sterling 300 Style

OVEN THERMOMETER ON EVERY RANGE.
WITH NICKEL BAND ON PIPE SHELF, TOP OF RANGE AND HEARTH.
RESERVOIR, FANCY BASE AND PIPE SHELF. FOR COAL OR WOOD.

No.	Size of Oven Without Swell of Door.	Code.
W B 381—Four 8-inch Cooking Holes,	18 x 18 x 12	WISH
W B 391— " 9 " " "	18 x 18 x 12	WISHFUL
W B 382— " 8 " " "	20 x 20 x 13	WIT
W B 392— " 9 " " "	20 x 20 x 13	WITHER

Above prices include Pipe Shelf and Nickel Bands.

Water Front, when mounted in Range, ...	WATER
" " when shipped separately, ...	WATER
Brass Couplings, ...	COUPLE
Sliding Wood Grate, when furnished with Range, net, .	WOOD
Wood Fixtures, extra per lb., net, ...	WOOLEN
" " when furnished with Range, net, . .	WOOLEN

Deduct for Range when fitted for wood only, net,
Length of Fire-Box for Wood, No. 381—21 inches.
" " " " " " 392—23 inches.

Enameled Reservoir will be shipped unless otherwise ordered.

Radix Ranges

FOR ANY KIND OF COAL OR WOOD.

ONE 6-HOLE SERIES.
(pp 62–67)

ONE 4-HOLE SERIES.
(pp 68–71)

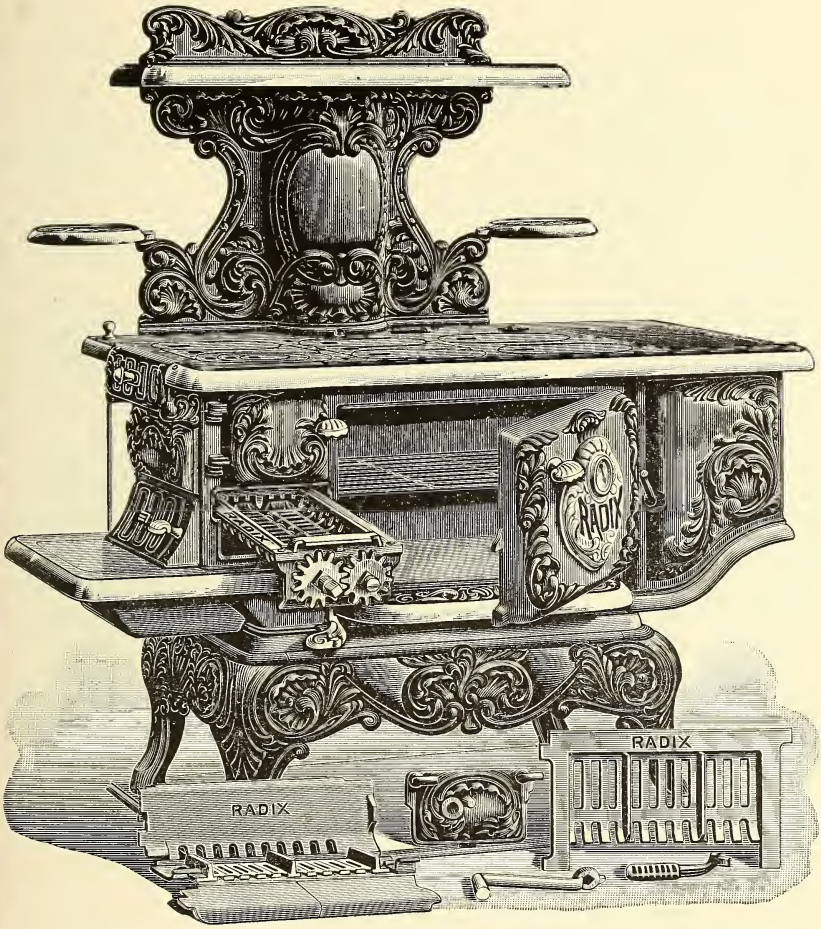
In an endeavor to anticipate every want in the stove line we have bent our energies lately to the production of a line of ranges, both six-hole and four-hole, calculated to meet the occasional demand for the cheapest range that will do its work well, rather than for the very best that can be made. We have studied the situation carefully, and have come to the conclusion that there is sufficient demand for something of this kind to warrant the efforts we have made to produce an excellent range that will be as cheap as is consistent with good workmanship and material. To distinguish these ranges from our other makes, we have adopted an entirely new name—RADIX, for both the four-hole and six-hole styles.

There will no doubt be found some cheaper ranges on the market than the Radix ranges. There is a difference in the cost of good pig iron and scrap. It is much cheaper to make over old patterns than to carve out an entirely new set from the wood. We use only high grades of pig iron in all our stoves and ranges—we have never bought a pound of scrap iron. The wood patterns for the RADIX are entirely new, and have never been used in any range before.

So long as melted scrap can be poured into the sand, it will be an easy matter for someone else to make a cheap range, *and a poor one*. Making a cheap range *and a good one*, however, is an entirely different matter. It requires just as much skill—perhaps more—to plan and make a cheap range *well* as it does to make a high grade range, and we make nothing that is not made well. We have no hesitancy in frankly stating that our RADIX is a cheap range as compared with our other makes, but we can also add, with perfect truthfulness, that it is the BEST CHEAP RANGE to be found in the land.

The following special features should be noted :

Oven Thermometer on every range.
Draw-Out Grate for coal.
Large Ash Pan.
Sliding Wood Grate, for temporary use.
Full Set of Wood Fixtures, for permanent use.
Heavy Cast Linings, for soft coal.
Entire width of oven protected by back brick linings.
Quick change from coal to wood burning fire box.
Elaborate Nickel Work, including Oven Door Plate, Oven Door Shelf, Tea Shelves, Towel Rod, "Kicker," Lifter, Door Handles and Knobs, and Nickel Steel Bands on Pipe Shelf, Top of Range, and Edge of Hearth.



Radix Range

For any kind of Coal, or Wood.

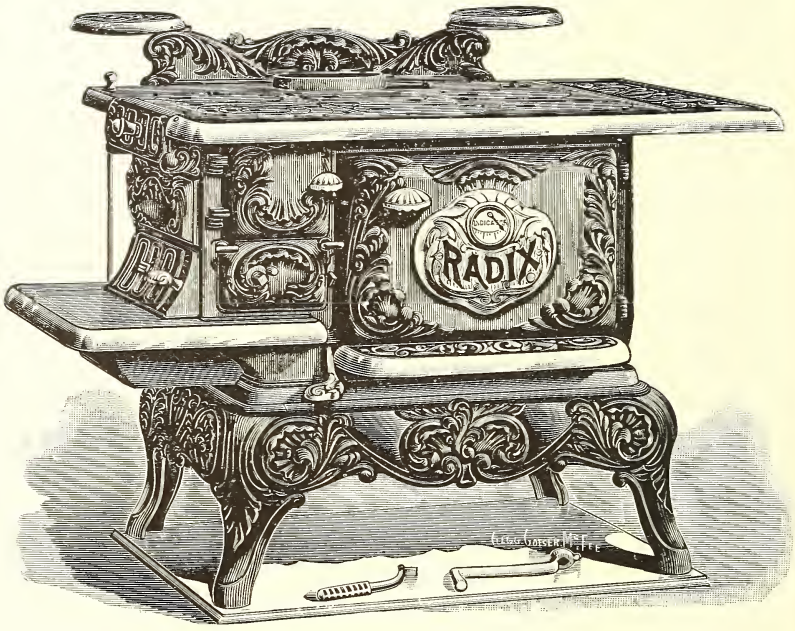
Open View.

Illustrating Some of Its Special Features:

Oven Thermometer. **Draw-Out Grate.**

Sliding Wood Grate for temporary use.

Full Set Permanent Wood Fixtures, Etc., Etc.

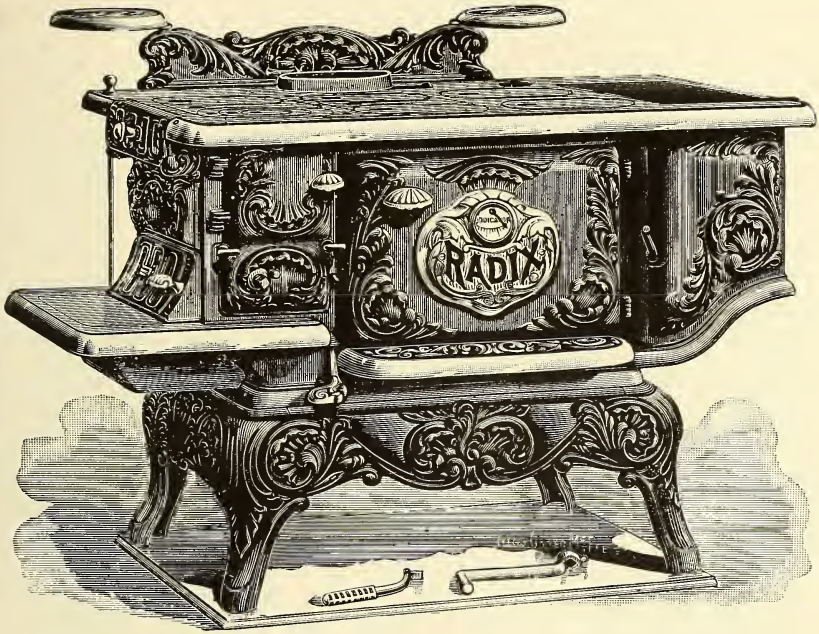


Radix

CHEAP SIX-HOLE RANGE FOR ANY KIND OF COAL OR WOOD.
WITH NICKEL BAND ON TOP OF RANGE, AND EDGE OF HEARTH.
OVEN THERMOMETER ON EVERY RANGE.
SQUARE TOP AND FANCY BASE.

No.	Size of Oven.	Code.
G 671—Six 7-inch Covers - -	18 inches,	BABBLE
G 681— " 8 " " - - -	18 "	BABOON
G 682— " 8 " " - -	20 "	BABY
G 692— " 9 " " - - -	20 "	BABYLON
Pipe Shelf, all sizes, - - - - - - - -		BACKBOW
Water Fronts, when mounted in Range,		BAXTER
" " when shipped separately, - - -		BAXTER
Brass Couplings, - - - - - - - - -		COUPLE
Sliding Wood Grate, if furnished with Range, net,		BACKSLIDE
Wood Fixtures, when furnished with Range, per set, net,		BACKSET
" " extra, per lb., - - - - -		
Deduct for Range when fitted for wood only, net,		

Length of Fire Box for Wood, No. G 681—20 inches.
" " " " " " " G 692—22 "



Radix

CHEAP SIX HOLE RANGE FOR ANY KIND OF COAL OR WOOD.

WITH NICKEL BAND ON TOP OF RANGE AND EDGE OF HEARTH.

RESERVOIR AND FANCY BASE.

No.	Size of Oven.	Code.
G 671—Six 7-inch covers,	18 inches.	BACCARAT
G 681— " 8 " "	18 "	BACCHANTE
G 682— " 8 " "	20 "	BACCHUS
G 692— " 9 " "	20 "	BACH
Pipe Shelf, all sizes,		BACKBOW
Water Front, when mounted in Range,		BAXTER
" " when shipped separately,		BAXTER
Brass Couplings,		COUPLE
Sliding Wood Grate, when furnished with Range, net,		BACKSLIDE
Wood Fixtures, extra, per lb., net,		BACKSET
" " when furnished with Range, net,		BACKSET
Deduct for Range when fitted for wood only, net,		

Length of Fire-Box for Wood, No. G 681 – 20 inches.
" " " " " " G 692 - 22 "

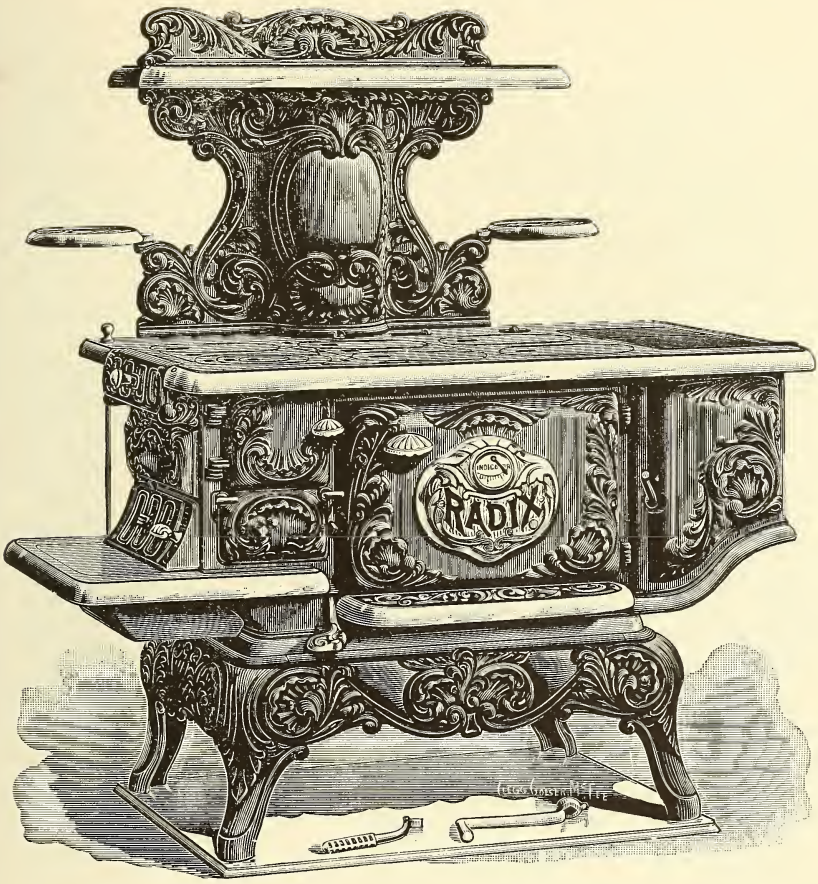
Enameled Reservoir will be shipped unless otherwise ordered.

Radix

CHEAP SIX-HOLE RANGE FOR ANY KIND OF COAL OR WOOD.
WITH NICKEL BAND ON PIPE SHELF, EDGE OF HEARTH AND TOP OF RANGE.
SQUARE TOP, PIPE SHELF AND FANCY BASE.

No.		Size of Oven.	Code.
G 671	—Six 7-inch Covers,	18 inches,	BACHELOR
G 681	— " 8 " "	18 "	BACILLUS
G 682	— " 8 " "	20 "	BACKER
G 692	— " 9 " "	20 "	BACKLOG
Water Fronts, when mounted in Range,			BAXTER
" " when shipped separately,			BAXTER
Brass Couplings,			COUPLE
Sliding Wood Grate, when furnished with Range, net,			BACKSLIDE
Wood Fixtures, extra, per lb.			BACKSET
" " when furnished with Range, net, per set,			BACKSET

Deduct for Range when fitted for wood only, net,
Length of Fire-Box for Wood, No. G 681—20 inches.
" " " " " " G 692—22 inches.



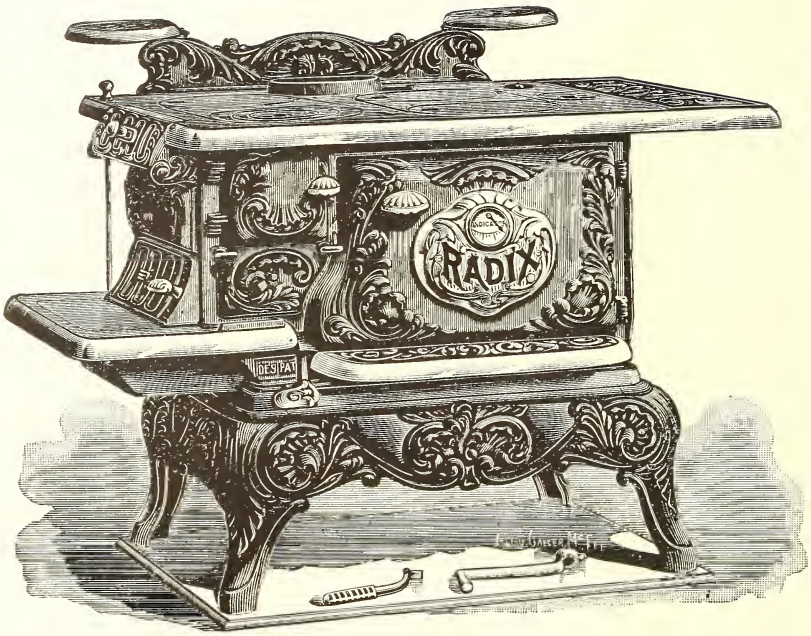
Radix

CHEAP SIX-HOLE RANGE FOR ANY KIND OF COAL OR WOOD.
WITH NICKEL BAND ON PIPE SHELF, EDGE OF HEARTH AND TOP OF RANGE.
RESERVOIR, PIPE SHELF AND FANCY BASE.

No.	Size of Oven.	Code.
G 671—Six 7-inch Covers,	18 inches,	BACKSTAY
G 681— " 8 " "	18 "	BACTERIAL
G 682— " 8 " "	20 "	BACTEROID
G 692— " 9 " "	20 "	BACULITE
Water Fronts, when mounted in Range,		BAXTER
" " when shipped separately,		BAXTER
Brass Couplings,		COUPLE
Sliding Wood Grate, when furnished with Range, net,		BACKSLIDE
Wood Fixtures, extra, per lb., net,		BACKSET
" " when furnished with Range, net, per set,		BACKSET

Deduct for Range when fitted for wood only, net,
Length of Fire-Box for Wood, No. G 681—20 inches.
" " " " " " G 692—22 "

Enameled Reservoir will be shipped unless otherwise ordered.



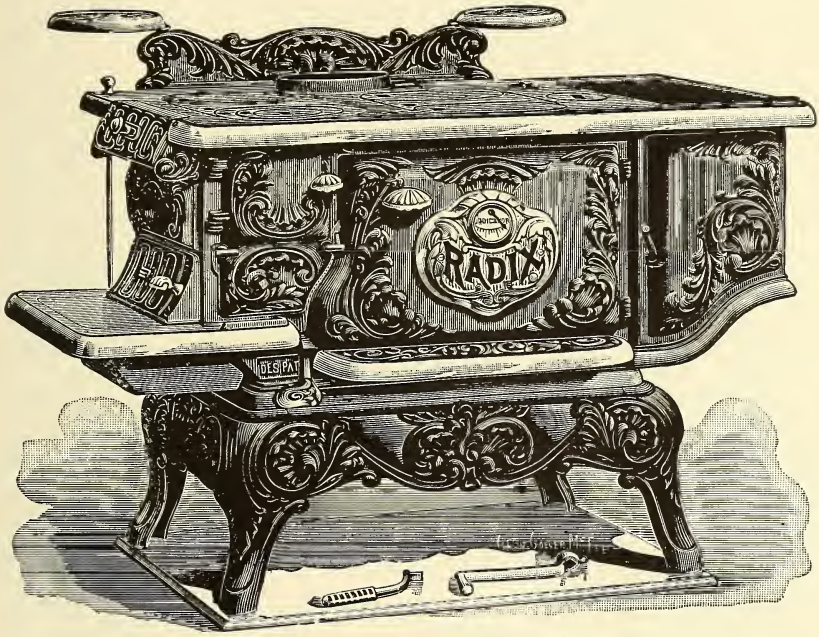
Radix

CHEAP FOUR-HOLE RANGE FOR ANY KIND OF COAL OR WOOD.
WITH NICKEL BAND ON TOP OF RANGE AND EDGE OF HEARTH.
SQUARE TOP AND FANCY BASE.

No.	Code.
G 581—Four 8 inch covers,	BEACHAM
G 591— " 9 " "	BEACON
G 582— " 8 " "	BEAD
G 592— " 9 " "	BEADLE
Pipe Shelf, all sizes,	BACKBOW
Water Fronts, when mounted in Range,	BAXTER
" " " shipped separately,	BAXTER
Brass Couplings,	COUPLE
Sliding Wood Grate, when furnished with Range, net,	BACKSLIDE
Wood Fixtures, when furnished with Range, per set, net,	BACKSET
" " extra, per lb., net,	BACKSET

Deduct for Range when fitted for wood only, net,

Length of Fire-Box for Wood, G 581—20 inches.
" " " " " G 592—22 "



Radix

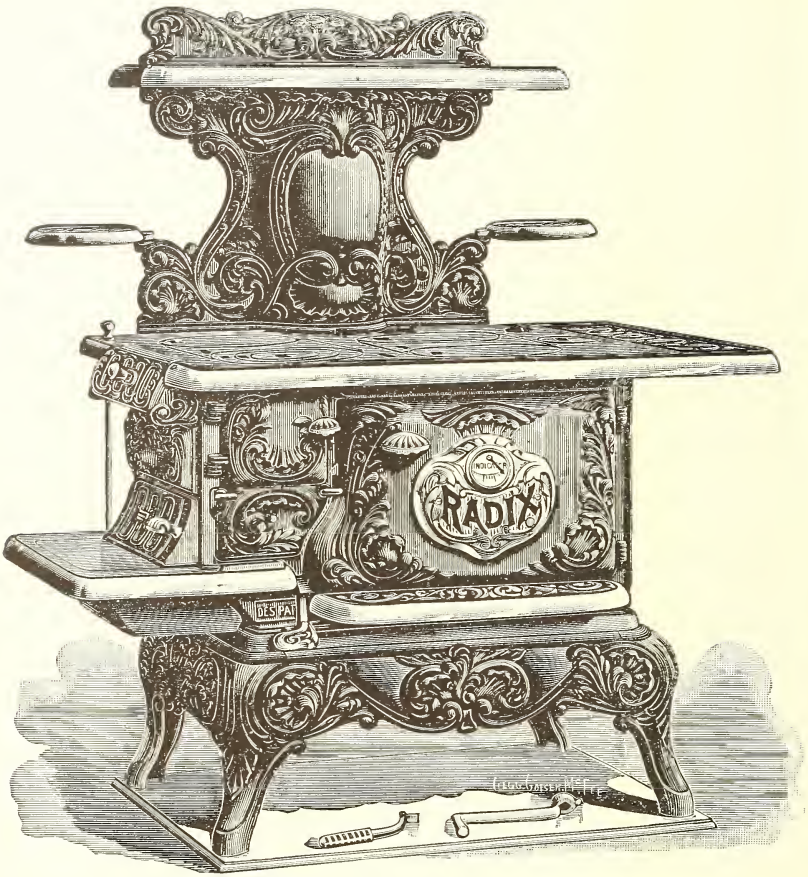
CHEAP FOUR-HOLE RANGE FOR ANY KIND OF COAL OR WOOD.
WITH NICKEL BAND ON TOP OF RANGE AND EDGE OF HEARTH.
RESERVOIR AND FANCY BASE.

No.		Code.
G 581	—Four 8-inch covers,	BEAGLE
G 591	— " 9 " "	BEAHAN
G 582	— " 8 " "	BEAMAN
G 592	— " 9 " "	BEAMLET
Pipe Shelf, all sizes,		BACKBOW
Water Front, when mounted in Range,		BAXTER
" " when shipped separately,		BAXTER
Brass Couplings,		COUPLE
Sliding Wood Grate, when furnished with Range, net,		BACKSLIDE
Wood Fixtures, extra, per lb., net,		BACKSET
" " when furnished with Range, net,		BACKSET

Deduct for Range when fitted for wood only, net,

Length of Fire-Box for Wood, No. G 581—20 inches.
" " " " " " G 592—22 "

Enameled Reservoir will be shipped unless otherwise ordered.



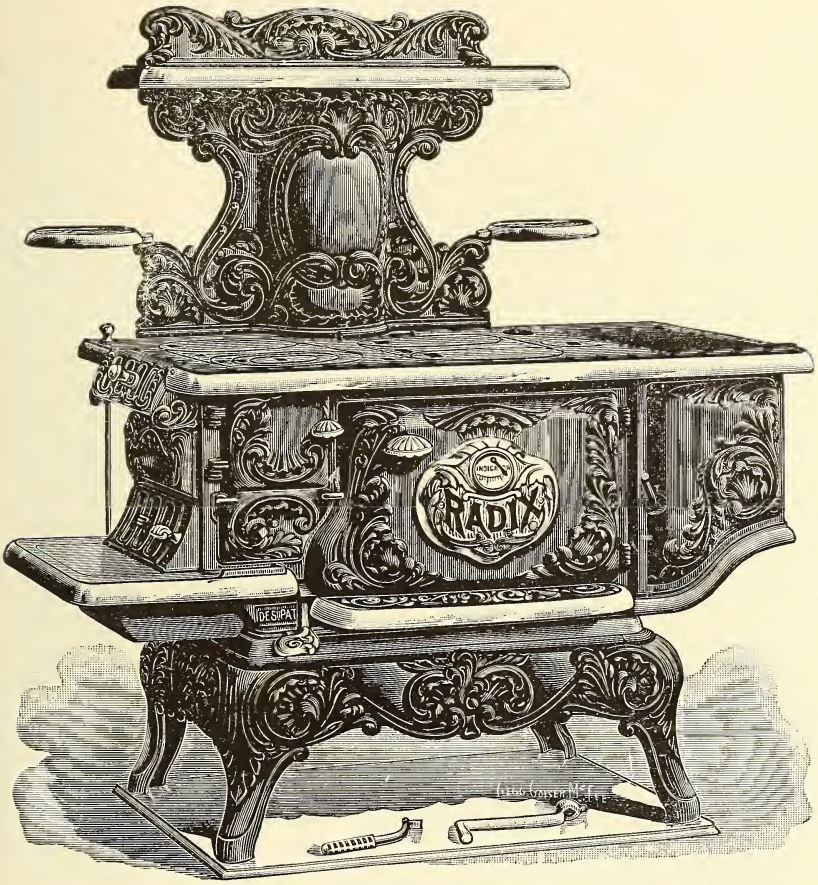
Radix

CHEAP FOUR-HOLE RANGE FOR ANY KIND OF COAL OR WOOD. WITH NICKEL BAND ON PIPE SHELF, EDGE OF HEARTH AND TOP OF RANGE SQUARE TOP, PIPE SHELF AND FANCY BASE.

No.	Code.
G 581—Four 8-inch Covers,	BEAR
G 591— " 9 " "	BEARD
G 582— " 8 " "	BEAST
G 592— " 9 " "	BEARING
Water Fronts, when mounted in Range,	BAXTER
" " when shipped separately,	BAXTER
Brass Couplings,	COUPLE
Sliding Wood Grate, when furnished with Range, net	BACKSLIDE
Wood Fixtures, extra, per lb., net,	BACKSET
" " when furnished with Range, net, per set,	BACKSET

Deduct for Range when fitted for wood only, net,

Length of Fire-Box for Wood, No. G 581—20 inches.
" " " " " " G 592—22 "



Radix

CHEAP FOUR-HOLE RANGE FOR ANY KIND OF COAL OR WOOD.
WITH NICKEL BAND ON PIPE SHELF, EDGE OF HEARTH AND TOP OF RANGE.
RESERVOIR, PIPE SHELF AND FANCY BASE.

No.		Code.
G 581	—Four 8-inch Covers,	BEATING
G 591	— " 9 " "	BEAU
G 582	— " 8 " "	BEAUTY
G 592	— " 9 " "	BEAVER
	Water Fronts, when mounted in Range,	BAXTER
	" " when shipped separately,	BAXTER
	Brass Couplings,	COUPLE
	Sliding Wood Grate, when furnished with Range, net,	BACKSLIDE
	Wood Fixtures, extra, per lb.,	BACKSET
	" " when furnished with Range, net, per set,	BACKSET

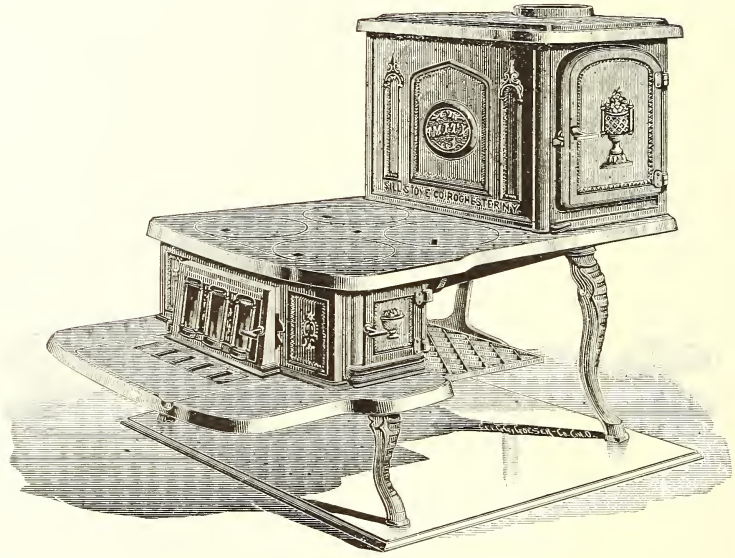
Deduct for Range when fitted for wood only, net,
Length of Fire-Box for Wood, No. G 581—20 inches.
" " " " " " G 592 –22 "

Enameled Reservoir will be shipped unless otherwise ordered.

WOOD COOKS

These well established favorites are neat and attractive in appearance and always give satisfaction.

They are made from the very best of iron and the low prices place them within the reach of all.

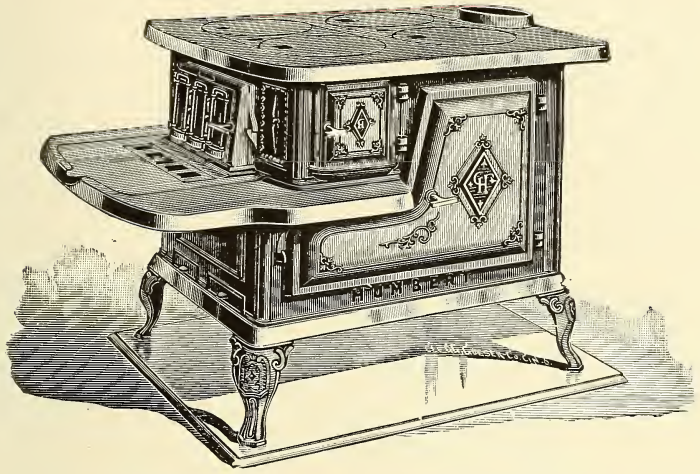


Amity

ELEVATED OVEN. FOR WOOD ONLY.

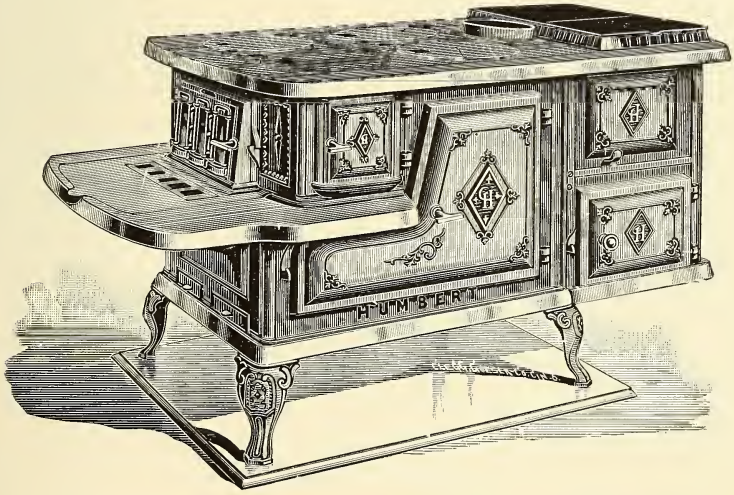
No.	Size of Oven.	Code.
8—Four 8-inch Cooking Holes	11½ x 24 x 13	KNOTTY
9— " 9 " " "	12½ x 26 x 14	KRAAL
Size of Fire-Box, No. 8	9 x 10 x 24½ inches	
" " " No. 9	9½ x 10 x 26 "	

Humbert



SQUARE. FOR WOOD ONLY.

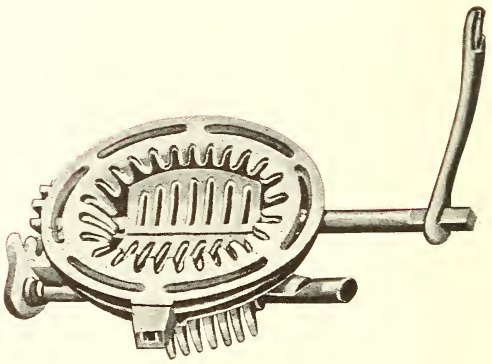
No.	Size of Oven.	Code.
8—Four 8-inch Cooking Holes, . .	20 x 20 x 12½	KEG
9— " 9 " " " . .	22 x 22 x 13½	KID



WITH RESERVOIR AND CLOSET. FOR WOOD ONLY

No.	Size of Oven.	Code.
8—Four 8-inch Cooking Holes . .	20 x 20 x 13	KNIGHT
9— " 9 " " " . .	22 x 22 x 14	KORAN
Size of Fire-Box, No. 8, . .	8 x 8 x 22½ inches.	
" " " " 9, . .	9 x 8 x 24½ "	

Grates Used in Sterling Heating Stoves

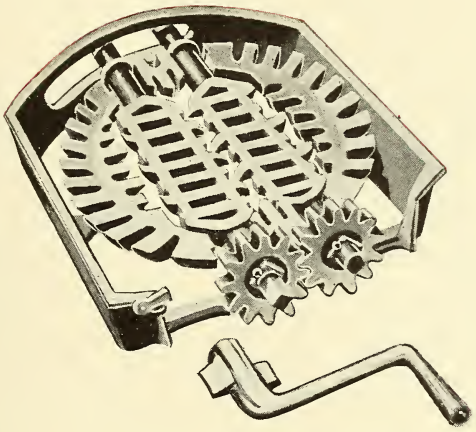


The cut shows the regular form of Duplex Grate with Ransom's Patent Annular Shaking Ring such as is used in the larger Parlor Heaters—Sterling, Silver Sterling and Sterling Ventilator.

Only one shaker is used and the grate is operated very easily.

The Duplex Grate bars, when turned, work toward each other, cutting out the dead fire, ashes and clinkers, leaving a clean, bright fire, without the loss of live coal—the annular ring, acting in the double capacity of an agitator and a bottom grate, is grooved on the under side, fitting into a stationary grate frame around which it partially revolves, cleaning that part of the fire-pot and grate not brought in contact with the Duplex Grate. This ring and grate frame cannot warp, do not bind, but always work evenly and with good effect.

Grates Used in Sterling Heating Stoves



In the Sun Sterling, Sterling Base Heater-Oak and its direct draft companion, the Sterling Oak, we are using a newly invented grate which is highly appreciated by both dealer and consumer. The independent sliding frame which supports either of the two grates (wood or coal) can be quickly drawn out through the ash-pit door and as quickly replaced. The grate itself, resting on the frame, can be shaken or dumped, as desired. In the Sun Sterling the sliding frame also acts as an ash chute. The wood grate fits in the space occupied by the coal grate.

The grate used for hard coal consists of an outside shaking ring and two rolling bars constructed under our own patent, with interlacing prongs and oval ends, giving great strength and at the same time admitting a full supply of air to assist in combustion. The bars fit in sockets in the shaking ring and require no bolts or other adjustments. Only one shaker is used for turning the bars or shaking the grate.

To cut out dead coal, place the shaker on the shank with the handle pointing to the left, make a quick half turn to the right, and the coal will be cut out, leaving a clean fire on the grate. If necessary to repeat the operation, first remove the shaker and replace it with the handle pointing to the left. Never turn from right to left.

STERLING VENTILATOR

BASE BURNER. HOT AIR CIRCULATOR.

FOR HARD COAL.

This heater quickly won its way to fame soon after it was placed on the market, and a constant increase in sales from year to year has shown us that we have found something that the people want. As long as the demand is so great we shall continue to make them.

The Sterling Ventilator has a double system of flues, by which a combination of heating surfaces is obtained that enables the dome section to heat as much as the base.

The hot air from the fire pot is carried through the combustion flues and around the base in the usual manner of the return flue system, and the draft is readily controlled by dampers placed in the up flue.

By the second or circulating system, the cold air is taken in at the extreme bottom of the stove and distributed into four long hot air flues which pass upward at the interior corners of the stove and very close to the fire-pot, where they are directly exposed to an intense heat. The four currents of superheated air are then circulated around the interior of the double dome top, which gives an amount of radiation not to be found at this part of the stove in other makes, and are then discharged from the register at the rear.

By a slight alteration of this register the stove can be turned into a powerful double heater.

Other striking features are:

Immense Mica Illumination.

Elegant Top Ornament.

Tea-Kettle Attachment so arranged that Boiling can be done without turning the direct Draft Damper.

Eight inch cover on every size.

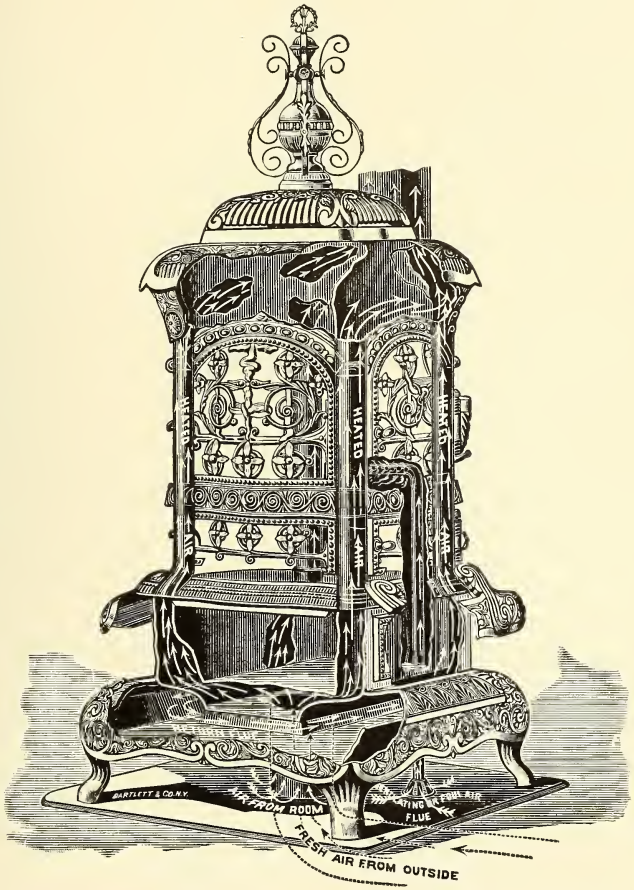
Convenient place to clean base flues above nickel leg base.

Sectional Fire-pot and Duplex Grate with shaking ring.

Extra automatic Gas Cover which swings off with the main cover.

Every Stove a double heater.

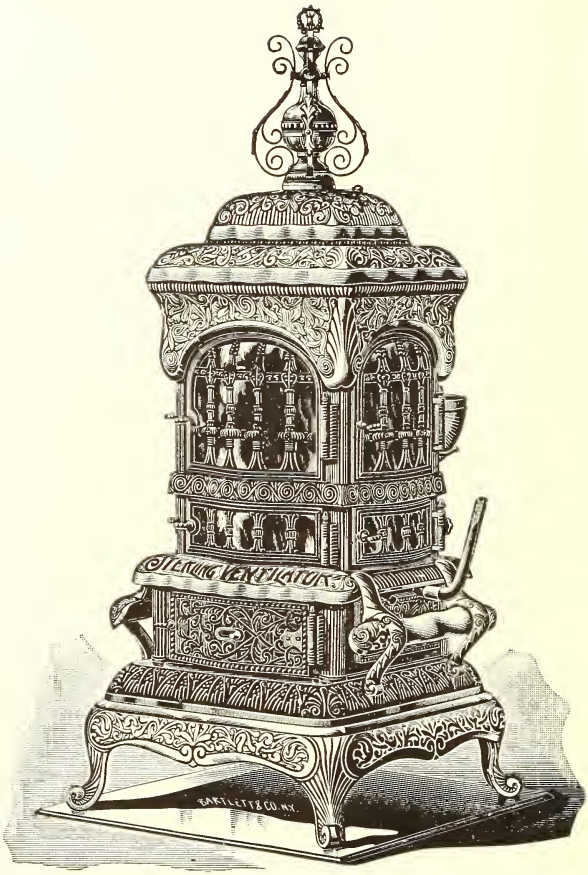
Highest Grade in style and design, weight, finish and effective operation.



Sterling Ventilator

FOR HARD COAL.

ILLUSTRATING ITS CIRCULATING AND VENTILATING CONSTRUCTION.

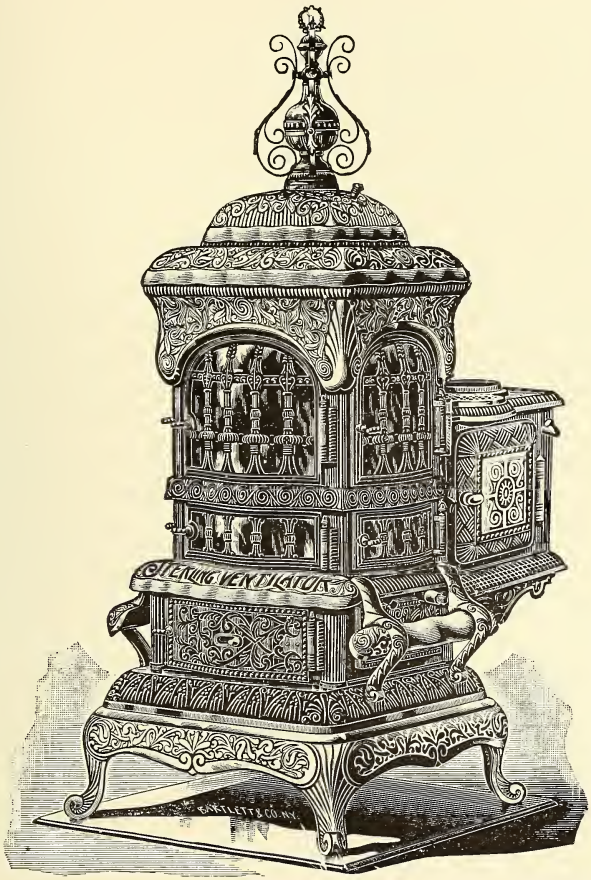


Sterling Ventilator

BASE BURNER AND HOT AIR CIRCULATOR. FOR HARD COAL.

WITH DUPLEX GRATE AND RANSOM'S PATENT ANNULAR RING.

No	Size of Fire-Pot.	Code.
115—Full Nickel Trimmings,	15 inches,	MANACLE
116— " " "	16 "	MANOR
118— " " "	18 "	MARSHALL
Double Heater attachment, extra, all sizes,		MARKET



Sterling Ventilator

Base Burner and Hot Air Circulator. For Hard Coal
With Duplex Grate and Ransom's Patent Annular Ring.
One Size, with Oven.

No.	Size of Fire-Pot.	Code.
116—With Oven, 10½ x 16 x 11 inches,	16 inches .	Maxim
Double Heater Attachment, extra,	. . .	Market

Oven Top has two 8-inch Cooking-Holes.

STERLING

BASE BURNER. FOR HARD COAL. HOT AIR CIRCULATOR.

A glorious heater, symmetrical and pleasing to the eye, of generous proportions and elaborate ornamentation.

An enormous expanse of mica gives a free view of the fire from all parts of the room, and its genial glow casts its warmth to the farthest corner.

It has been planned to obtain the greatest possible surface for direct heat radiation, and the system of flues, shown in the diagrams opposite, insures a combined circulation and radiation that develops the greatest heating efficiency with the least amount of fuel.

The hot air rushes into the down flue, to the left and rear of the fire-pot (see Fig. 1), and after heating the entire radiating surface of the base, as shown in Fig. 2, passes into the up flue, where the draft is easily controlled by a simple system of dampers, and thence into the chimney. As stated, every square inch of radiating surface is utilized.

A combustion chamber also adds to the radiating surface, as it extends to the top of the stove instead of stopping at the top of the mica section, as is usual with stoves of this class.

The hot air circulating flue is remarkable for its efficiency, being so placed as to form a division between the down and up combustion flues, thus getting the full benefit of the heat therein on all sides instead of on the one side next to the fire-pot only. (See sectional cut, opposite.)

The cold air is taken in at an opening in the extreme bottom of the stove (which can be connected with outside air if desired), and is carried through the *interior* of the stove to the extreme top without interfering with or detracting from the radiating surface.

Many so-called "circulators" have the hot air flue outside of the radiating surface, thus being exposed to heat on one side only, and at the same time detracting from the radiating surface.

The nickel dome has independent ventilation. The stove is easily dismounted for repairs, and the entire stove can be taken apart at the fire-pot section, while the flanges are made large and strong enough to permit easy handling and lifting.

As a double heater, a pipe can be connected at the top of the hot air flue, to heat rooms on upper floors, without requiring extra attachments.

Has a heavy straight sided fire-pot of Extra Capacity cast in one piece.

Has Duplex Grate with shaking ring.

Has convenient place to clean base flues.

Has ventilated magazine and extra gas cover.

All nickel is thoroughly ventilated and easily removable.

Elegant Top Ornament.

Greatest Mica Illumination.

Commended to those wishing a Leader.

Nickel Base, Foot Rails, Name Plate, Number Plate, Corner Columns, Hot Air Register, Dome and Swing Cover.

Tea-Kettle Attachment at rear.

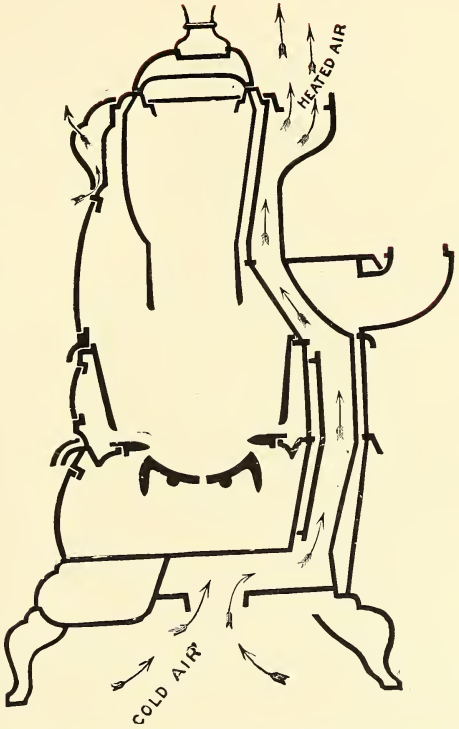


Diagram Showing Arrangement of Hot Air Circulating Flue.

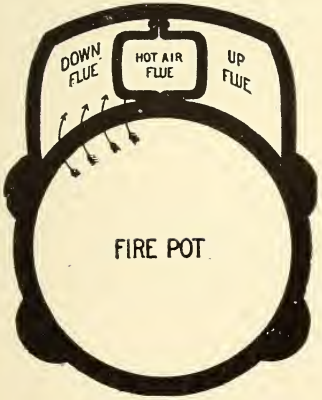


Fig. 1.

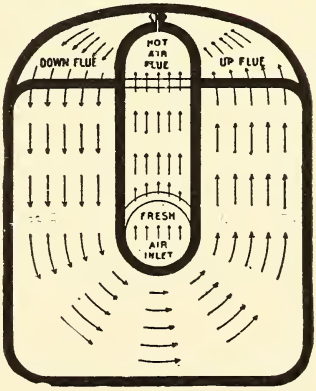
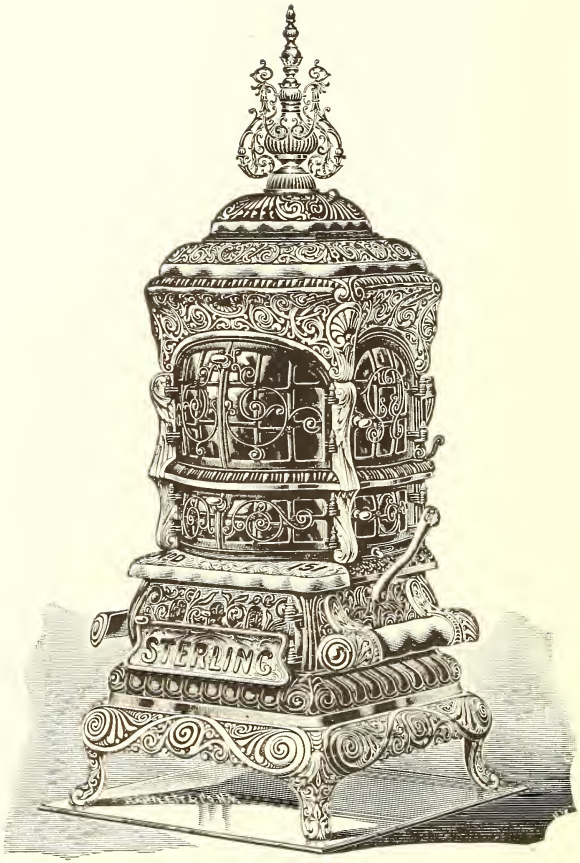


Fig. 2.

Diagrams Showing Return Flue System.



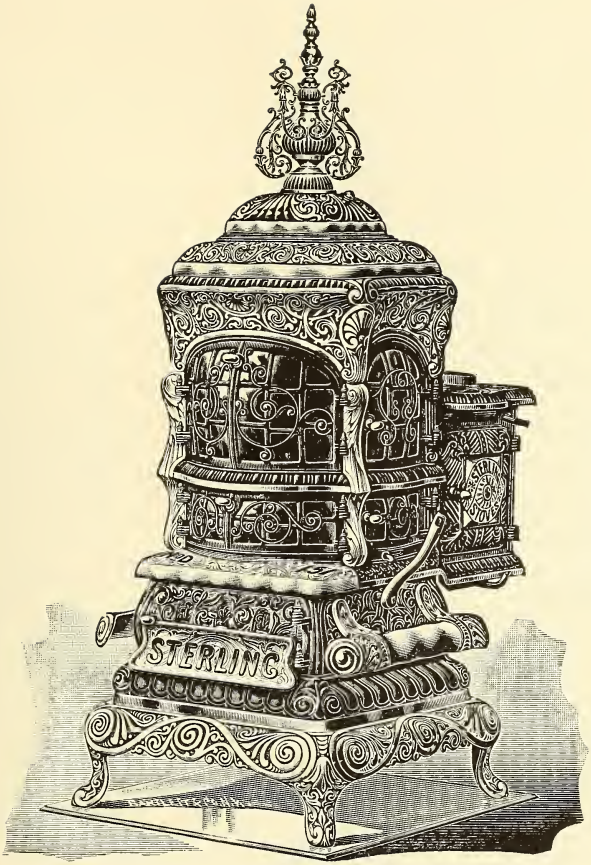
Sterling

BASE BURNER AND HOT AIR CIRCULATOR.

WITH DUPLEX GRATE AND RANSOM'S PATENT ANNULAR RING.

FOR HARD COAL.

No.	Size of Fire-Pot.	Code.
D 131—	13 inches	NARRATE
D 141—	14 "	NATION
D 151—	15 "	NECK



Sterling

BASE BURNER AND HOT AIR CIRCULATOR.

WITH DUPLEX GRATE AND RANSOM'S PATENT ANNULAR RING.

FOR HARD COAL.

ONE SIZE. WITH OVEN.

No.		Size of Fire-Pot.	Code.
D 141	—With Oven, 9½ x 16½ x 10 inches,	14 inches,	NEPHEW

Oven Top has two 8-inch Cooking-Holes.

SUN STERLING

RETURN FLUE BASE HEATER. HOT AIR CIRCULATOR

FOR HARD COAL.

A return flue parlor heater of medium size and grade, for hard coal, with newly invented grates and other features to which we invite your special attention.

It has been some time since we put a small parlor heater on the market, and the many friends of the original STERLING will welcome the advent of its successor, the beautiful SUN STERLING. We call it a small stove merely by contrast with the large heaters we have been making. While the inside diameters of the deep fire-pot are 11, 12, 13, 15 and 16 inches respectively, the stove has been built on such generous lines that its proportions really appear much greater.

A very important feature of this stove is the newly invented shaking grate (patented), which rests on an independent sliding grate frame that can be readily drawn out through the ash pit door. This grate is described on page 75. The sliding grate frame is made so as to form an ash chute, and is cast all in one piece. No grate hangers are needed for the bars, as they rest in sockets formed in the shaking grate ring. Only one shaker is used.

The flues are the regular single return flue system, through which the heat passes down to the left and rear of the fire-pot, circulates around the entire bottom, thence through the up flue, where it is controlled by the check damper, and finally passes into the smoke pipe. Through the clean-out door in the front of the stove base the bottom flues can be easily reached and cleaned.

Besides the draft door in the ash pit, there are two dampers in the rear of the stove. The upper one, which can be removed without touching rods or bolts, is the Direct Draft Damper, and the lower one is the Check Damper, which also serves as a dust damper, and should be opened when shaking down the fire.

The stove is easily taken apart at the fire-pot section, making it a simple matter to replace a fire-pot. The deep fire-pot is cast in one piece, and is extra heavy.

The hot air circulating flues take in air through lattice openings at each side of the rear of the base, passing it upwards in close proximity to the fire-pot and out through a central opening at the back of the top. If desired, a double heating attachment may be added for heating rooms on an upper floor. A convenient tea-kettle attachment with griddle is provided at the rear of the stove.

The stove has large mica illumination and presents a remarkably bright and cheerful appearance. The large polished nickel jacket serves to increase this effect by its brilliant reflection on three sides of the glow of the fire within. Swinging the nickel dome raises the automatic gas cover over the magazine, which, in turn, acts as a protector to the dome, preventing its being scratched or tarnished when putting in coal.

The nickel parts, including Dome, Jacket, Side Columns, Name Plate, Foot Rails, Base Skirts and Legs, are all ventilated to prevent tarnishing by heat, and can be readily removed.

An elegant Ormolu Urn surmounts this most dazzling achievement in the way of brilliantly successful ornamentation of the most beautiful medium sized heating stove in the world.

Sun Sterling

Base Burner and Hot Air Circulator.

For Hard Coal.

SHOWING METHOD OF REMOVING OUR PATENTED GRATE.

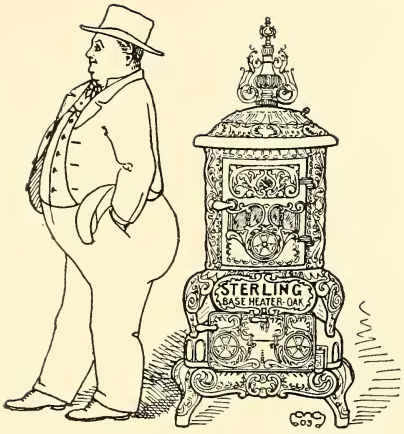
Sun Sterling

BASE BURNER. HOT AIR CIRCULATOR.

FOR HARD COAL.

No.	Size of Fire-Pot.	Code.
H 11—	11 inches	GOAD
H 12—	12 "	GOAL
H 13—	13 "	GOAM
H 15—	15 "	GOAT
H 16—	16 "	GOATEE

Double Heater Attachment, Nos. H-13, H-15 and H-16 only, extra, GOAVE



Sterling Base Heater-Oak

With Newly Invented Return Flue and Mechanical Grate.
For Hard Coal or Wood.

There are many so-called "Oak Stoves" on the market, mainly consisting of a cast iron fire-pot with sheet iron or steel drum, which, so far as artistic design and general appearance are concerned, are not to be compared with the high-grade parlor stoves. Whatever heat they generate is at the expense of fuel, owing to difficulty in regulating and controlling the fire, and in the consumption of hard coal they are far from economical. This, we think, is the opinion of every dealer who has had experience with Oak Stoves up to the time the Sterling Base Heater-Oak was placed on the market.

Realizing the demand for a stove that would be handsome in appearance, economical in consumption of fuel, and at the same time develop great heating capacity, we have produced a stove in which are combined the best qualities of a surface-burning parlor stove with the best qualities of a base-burning (magazine) base-heating stove, at the same time retaining all the best qualities of the popular Oak stove.

As with the Sterling Range, we have placed this stove beyond the reach of all competitors by means of clever inventions (of which we control the patents), besides introducing structural features of special design and building special machinery for the purpose.

Two radical departures in stove construction are our newly invented Return Flue System and the patented mechanical grate. These are described on pages 92 and 75, respectively, while the cut on page 90 shows clearly the immense amount of heat that is radiated in every direction by this stove.

The successful experiments originally made by us with this stove, backed by the unanimous opinion of all who have used the stove since it was placed on the market, have convinced us that we have originated the most powerful, economical and easily regulated surface-burning or base-burning, base-heating stove ever thought of, for coal or wood.

WHAT WE KNOW

ABOUT THE

STERLING BASE HEATER-OAK

WE KNOW, and every dealer knows that the average Oak stove is either red hot or cold, owing, in general, to faulty construction and inability to properly control the fire and, in particular, to the use of unsatisfactory grates.

These faults we have fully eliminated, as will be seen from the following details :

WE KNOW that, as a return flue stove, the **STERLING BASE HEATER-OAK** is more easily regulated, keeps fire longer, burns less fuel, is a stronger heater, and is in every way more economical than any direct draft stove.

WE KNOW that it is much better, and yet cheaper than any base heating parlor stove of equal fire-pot capacity.

WE KNOW that we have built the very stove that every stove merchant and manufacturer in the land has been wanting and trying to find for years.

WE KNOW, from our largely increased sales, that the consumer is quick to appreciate a good thing wherever found and it is up to the dealer to see that the **STERLING BASE HEATER-OAK** can be found at his store instead of at his competitor's.

WE KNOW that in all Oaks heretofore made the mechanical grate for coal is firmly mounted and difficult to repair. No other fuel can be burned without a complete change of grates and dismounting the stove. It is not even possible to poke the fire.

This is all overcome in our new Oaks. Our newly invented draw-out grate for coal is self mounting (no bolts being used) and it can readily be drawn out through the ash pit door without taking the stove apart or touching a rod or bolt. Large openings in the grate afford a supply of air amply sufficient to insure perfect combustion of the fuel. Provision has also been made for poking the fire.

The grate shakes, agitates, cuts out and dumps all ashes and clinkers. One shaker only is used, operating through an opening in the ash pit door, thus keeping all dust and ashes where they belong. (See page 75.)

WE KNOW that in most homes it is frequently desired to burn wood for a short time. Our drop wood grate is quickly placed on top of the regular coal grate (no alterations being necessary) and the stove is ready for burning wood economically at a moment's notice.

Where wood is permanently used, we furnish a regular shaking and dumping wood grate that can be fitted into the same sliding frame that holds the coal grate.

The direct damper plate is guarded so that it cannot be knocked out of position by chunks of wood thrown into the fire pot. A large hanging door or spark arrester prevents smoke and gas escaping when main door is open, without interfering with putting in the wood.

WE KNOW that it is as wasteful to try to heat a room with a direct draft stove (such as all Oaks heretofore constructed) with all the products of combustion going directly up the chimney, as it is to try to heat a range oven with the direct draft going full blast. Our newly invented return flue system causes the heat to travel the greatest possible distance before leaving the stove, thereby increasing the radiating surface more than two-fold, and at the same time throwing the heat to the floor, where it is most needed. (See diagrams, pages 90 and 92.)

Special attention is called to the simplicity of the damper system, affording perfect control of the fire at all times. The flues are easily reached and cleaned.

WE KNOW that Oak stoves in general are dark and gloomy in a parlor or sitting room, and, as one party has expressed it, are "so lonesome." The new Sterling Oaks have brilliant mica illumination in the main door, which adds to the beauty of the nickel work and elaborate ornamentation, and sends out a cheerful glow into the room.

WE KNOW that the ample Tea-Kettle Attachment in the rear of the Sterling Base Heater-Oak will prove a blessing in every home. You never saw an Oak with one before.

WE KNOW that it is often inconvenient to lift the cover from the top of a high Oak stove, when putting coal into the magazine. Our automatic gas cover lifts itself when the main top cover is swung aside.

WE KNOW that, for personal beauty, these stoves can compare with any parlor stove made. Such delicate carving has never been reproduced in any cast iron stove. All the elaborate nickel work, including the magnificent foot rails, is ventilated to prevent tarnishing. The polished nickel steel ring on top, and the chaste ormolu urn, add to the general attractiveness. The fancy base can be furnished plain or nickeled, as desired.

WE KNOW that it is desired to have every Oak as nearly Air Tight as possible. With this object in view we have introduced special machinery for fitting doors, registers and other parts, while the entire ash-pit section is cast in one piece. The heavy lever door handles not only insure tight closing, but they are much more durable than the light turnbuckles ordinarily found on most stove doors.

WE KNOW that nothing but the very best material is ever used in Sterling Stoves and Ranges. In our Oaks we use the very best No. 16 Pickled and Cold Rolled Stove Body Steel, made specially for this purpose.

WE KNOW that no other heating stove has ever been built with so many useful features combined in one construction as found in the **STERLING BASE HEATER-OAK.**

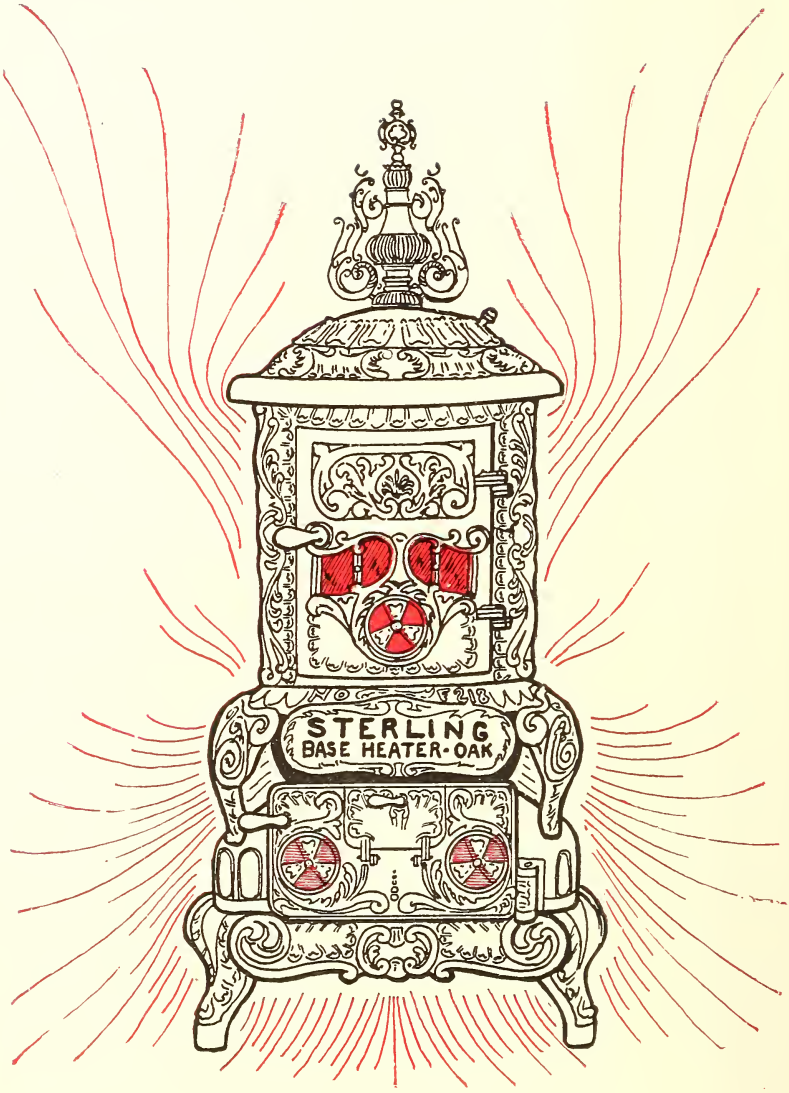


Diagram Showing Heating Capacity

Directions for Operating Sterling Base Heater-Oak

TO START FIRE—Open the Direct Draft Damper in the rear and the two dampers in the ash-pit door and close all others. In a few minutes partly open the check damper in the main door to help burn off any coal gas that may have generated. When fire is burning briskly, close the ash-pit dampers according to the degree of heat desired. Closing the Direct Draft Damper throws the heat down into the base flues. Leave the damper in the upper door open ¼ of an inch, unless a very hot fire is desired.

TO CHECK FIRE—Close the Direct Draft Damper and the lower drafts entirely and open wide the check damper in feed door. In keeping fire over night care must be taken not to check too much.

TO BURN COAL—Chestnut size coal is recommended, especially when using magazine. The Sterling Patent Grate is used. To cut out the ashes put shaker on shank with handle to the left, then give a strong half turn to the right. Remove the shaker and repeat the operation if necessary. Never turn the shaker backwards. Shake the grate through the small door only.

TO CHANGE GRATES—Open ash-pit door, turn the lugs at the corners of the sliding frame, draw out grate and frame, remove the grate bars and shaking ring and set the wood grate in place. Slide grate and frame back into position and fasten the lugs.

TO BURN WOOD—It is better to keep the feed door damper open at all times, regulating the degree of heat by the lower dampers. The check damper in the rear should be kept open only to prevent the formation of creosote in the smoke pipe.

TO START THE WOOD FIRE—Open the Direct Draft Damper in the rear and the two draft dampers in the ash-pit door, also keeping the damper in the feed door open.

TO CHECK THE WOOD FIRE—Close the Direct Draft Damper and lower drafts entirely, care being taken not to check too much.

For permanent use, the shaking, draw center wood grate and frame are furnished. For temporary use we furnish a drop wood grate, which fits in place on top of the regular coal grate.

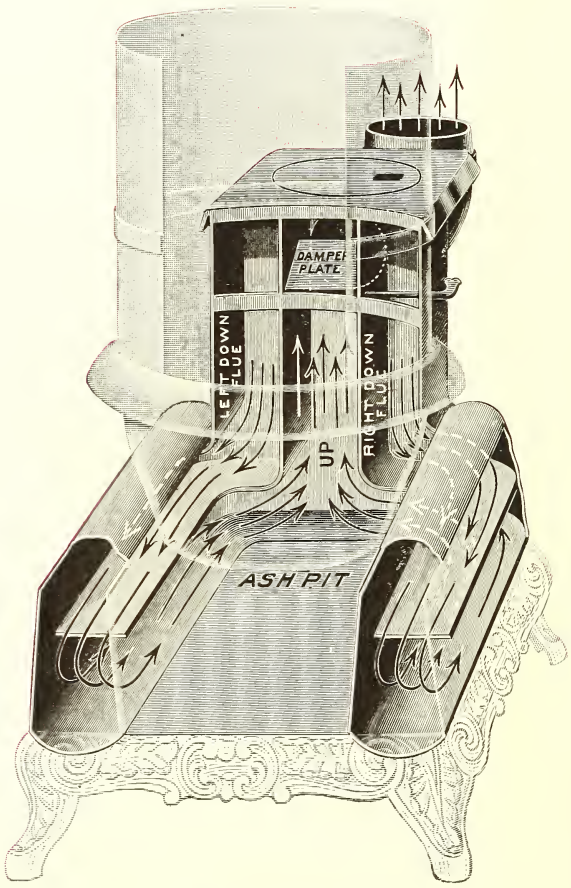
Do not use a magazine when burning wood.

When putting wood into the stove, open the main door gradually. A sudden opening will draw the smoke out into the room.

Clean-out doors are at the rear corners of the base for removing soot from the flues.

EMPTY THE ASH PAN AT LEAST ONCE EVERY DAY

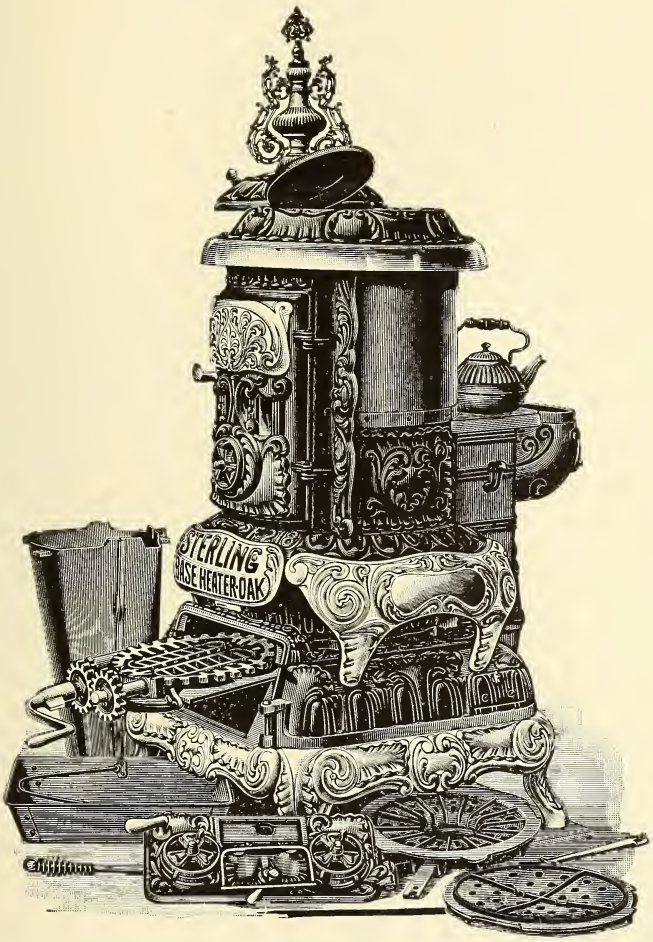
Sterling Base Heater-Oak



DIAGRAM

SHOWING DOUBLE RETURN FLUE SYSTEM

The accompanying cut fully explains the vast heating capacity of this flue system. The heat pours over the edge of the fire-pot into the two down flues at the rear. Passing downward into the base on each side of the stove, the heat enters the horizontal flues, coming forward to the very front of the stove in the upper flues, and returning to the rear in the bottom flues. Then uniting in the central up-flue, the two streams pass together into the chimney pipe. The flues are easily reached for cleaning.



Open View

Sterling Base Heater-Oak

With Newly Invented Return Flue System, Showing Patented Draw Out Grate and Other Structural Features.

Sterling Base Heater-Oak

WITH NEWLY INVENTED RETURN FLUE SYSTEM AND NICKEL BASE.

FOR HARD COAL AND WOOD, WITH PATENTED GRATE.

No.	Fire-Pot Diameter.	Code for Wood.	Code for Coal.
F 214	14 in.	OCEAN	OCTAGON
F 216	16 in.	OCELLAR	OCTANGLE
F 218	18 in.	OCELOT	OCTAVO
Magazine, F 114 and F 214,			OCARINA
" F 116 and F 216,			OCHRE
" F 118 and F 218,			OCLOCK
Drop Wood Grate, all sizes, net,			OCTOBER
Sliding Wood Grate, complete, all sizes, when shipped with stove, net			OCTETTE

Deduct for Plain Base instead of Nickel Base, net,

Sterling Base Heater-Oak

With Newly Invented Return Flue System and Nickel Base.
For Hard Coal and Wood, with Patented Grate.
Extension Top, 1½ Sheet.

No.	Code.
F 218—Wood only,	Octopus
F 218—Coal only,	Oculist
Drop Wood Grate, net,	October
Sliding Wood Grate, complete, when shipped with stove, net,	Octette

Deduct for Plain Base instead of Nickel Base, net,

STERLING OAK (Direct Draft)

HOT AIR CIRCULATOR AND DOUBLE HEATER, FOR HARD COAL, SOFT COAL OR WOOD.

WITH PATENTED MECHANICAL GRATE.

The F Series of the **STERLING DIRECT DRAFT OAK** was planned as a companion stove for the Sterling Base Heater-Oak, and is patterned closely after it as to general appearance.

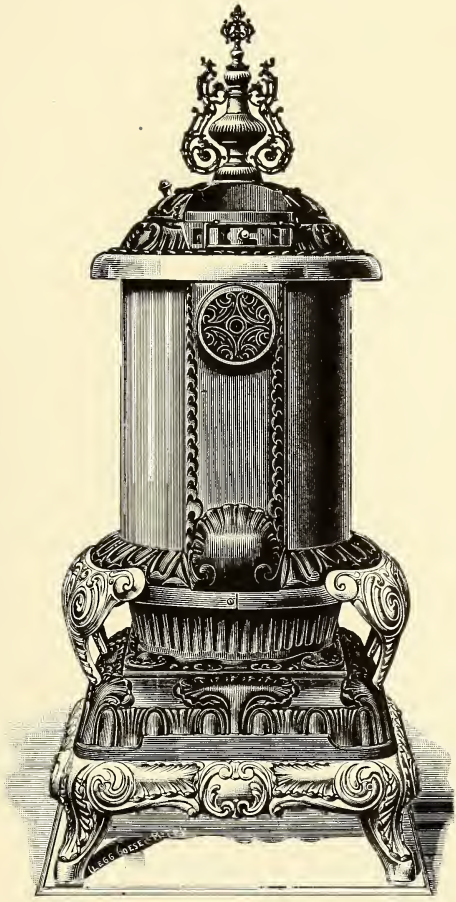
Living rooms, to be kept comfortably warm, need not necessarily be overheated, and for such purposes a direct draft Oak will generally fill all requirements.

The **STERLING OAK** here shown has the patented mechanical grate, and the mica illumination, which are features of the Sterling Base Heater-Oak. Instead of the Return Flue System, however, we have constructed a Hot Air Circulating Flue. The air is taken in at the bottom of the stove, heated to a high degree as it passes the entire length of the stove, close to the fire pot. The superheated air is discharged from the top of the stove. In homes where it is desired to conduct heat into an upper room, suitable pipe connections can be made with the hot air circulating flue, without extra attachments. (See opposite page.)

Another convenience which will be appreciated is the automatic lifting of the gas cover, when the main top cover is swung aside to put in coal.

For personal beauty these stoves can compare with any parlor stove made. Such delicate carving has never been reproduced in any cast iron stove. All the elaborate nickel work, including the magnificent foot rails, is ventilated to prevent tarnishing. The polished nickel steel ring on top and the chaste ormolu urn add to the general attractiveness. The fancy base can be furnished plain or nickeled as desired. The body is made of No. 16 Pickled and Cold Rolled Stove Body Steel, made specially for this purpose.

We would again call attention here to the superiority of our mechanical grate, and the ease with which it can be adapted for burning coal or wood. In the early fall and late spring, where it is not desired to keep a coal fire in constant operation, it is then that the wood grates can be used in this stove to take the chill off of the rooms, and then when cold weather sets in the regular coal grate is used. The change is easily and quickly made by simply drawing the grate and frame out through the ash-pit door, and then putting in the wood or coal grate as desired. The drop wood grate explained on page 88, can also be used in this stove.



Direct Draft Sterling Oak F Series

FOR HARD COAL, SOFT COAL OR WOOD.

With Patented Draw-Out Grate.

Rear view, showing Hot Air Circulating Flue
and Double Heater Attachment.

Direct Draft Sterling Oak F Series

WITH NICKEL BASE.

FOR HARD COAL, SOFT COAL, COKE OR WOOD. WITH PATENTED GRATE.

No.	Fire-Pot Diameter.	For Wood. Code.	For Coal. Code.
F 114	14 in.	OCCAM	OCCULT
F 116	16 in.	OCCIDENT	OCCUPY
F 118	18 in.	OCCIPUT	OCCUR
Magazine F 114 and F 214,			OCARINA
" F 116 and F 216,			OCHRE
" F 118 and F 218,			OCLOCK
Drop Wood Grate, all sizes, net,			OCTOBER
Sliding Wood Grate, complete, all sizes, when shipped with stove, net,			OCTETTE
Deduct for Plain Base instead of Nickel Base, net,			

Direct Draft Sterling Oak F Series

With Nickel Base.
For Hard Coal, Soft Coal, Coke or Wood. With Patented Grate.
Extension Top, 1½ Sheet.

No.	Code.
F 118—Wood only, ...	Occupant
F 118—Coal only, ...	Occlude
Drop Wood Grate, net, ...	October
Sliding Wood Grate, complete, when shipped with stove, net, ...	Octette

Deduct for Plain Base instead of Nickel Base, net,

Direct Draft Sterling Oak D Series

HOT AIR CIRCULATOR. FOR COAL OR WOOD.

This stove has commanded a ready sale since it was first put on the market a few years ago. It is fully up to the high "Sterling" grade, and that means it is much better than similar goods of other makes. It is a heavy, well built, air tight, direct draft Oak Stove The body is of the best quality No. 16 Pickled and Cold Rolled Stove Body Steel (not sheet iron). The joints are double grooved and carefully cemented. All doors, registers and other smooth surfaces are ground to a perfect face by special machinery.

SPECIAL FEATURES.

Hot Air Circulating Flue.

Large Deflecting Ring, throwing heat downwards.

Shaking Dump Center Grate for Coal.

Extra Double Fire Pot Linings, for Coal.

Shaking Draw Center Grate for Wood.

Drop Wood Grate for temporary use.

Big Ash Pan.

Large Griddle on Top of Stove, for Heating Water.

Heavy Nickeled Lever Door Handles.

Feed Door, a single heavy casting.

Smoke Door swings from door frame, behind feed door.

Self-Feeding Magazine for Coal, when ordered.

Elegant Ormolu Finish Top Ornament.

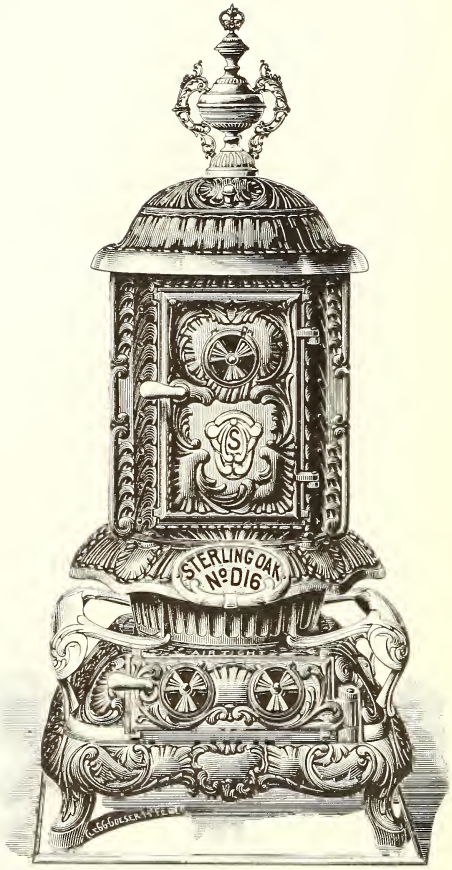
Elaborate Nickel Work, including Steel Band on Top, Feed Door Panel, Name Plate, Foot Rails, Lever Door Handles, etc.

Direct Draft **Sterling Oak** D Series

For Coal, or Wood.

Rear View, Showing Parts Removed.

Double Fire-Pot for Coal. Rotary Coal Grate, with Dump Center.
Adjustable Magazine for Coal. Shaking, Draw Center Wood Grate.
Hot Air Circulating Flue, etc.
Drop Wood Grate.



Direct Draft Sterling Oak D Series

FOR HARD COAL, SOFT COAL, COKE OR WOOD.

No.	Size of Fire-Pot.	Wood. Code.	Coal. Single Fire-Pot. Code.	Coal. Double Fire-Pot. Code.
D 14—	14 inches,	OBJECT	OPAL	ORIOLE
D 16—	16 "	OBLONG	OPAQUE	ORATION
D 18—	18 "	OBTAIN	OPERA	ORANGE
Magazine for coal, No. D 14,				ORDAIN
" " " " D 16,				ORDERLY
" " " " D 18,				ORDEAL
Shaking, Draw Center Wood Grate, all sizes, when shipped with stove, net,				ORACLE
Drop Wood Grate, all sizes, net,				ORBIT

Direct Draft Sterling Oak D Series

EXTENSION TOP, 1½ SHEET.

FOR HARD COAL, SOFT COAL, COKE OR WOOD.

No.	Code.
D 18—For Wood only, ...	OBLATE
D 18— " Coal, single fire-pot, ...	OPPOSSUM
D 18— " " double "	ORCHID
Shaking, Draw Center Wood Grate, when shipped with stove, net, ...	ORACLE
Drop Wood Grate, net, ...	ORBIT

RADIX OAK

CHEAP DIRECT DRAFT OAK, FOR COAL OR WOOD.

WITH NEWLY INVENTED GRATE.

A remarkably attractive stove, constructed on modern lines, with special structural features not found in other makes.

Our patented mechanical grate, as shown in the cut on the next page, is a combined shaking and dumping grate, working on the dockash principle, with grate bars constructed under our own special patent, with alternating prongs, giving free access of air to the fuel, and at the same time insuring strength of material. The grate frame rests on lugs on the base of the stove and can be rotated as with ordinary shaking grates. The grate bars rest in sockets in the grate frame, and can be revolved to clean the bottom of the fire or dump ashes. Only one shaker is used for both operations. The method of removing the grate is shown on the next page.

The stove has a large ash pan.

The magazine (which is not shipped unless specially ordered) is ventilated to prevent accumulation of gas. The magazine cover, in the main top, lifts automatically when the swing top is moved aside for putting in coal. An elegant ormolu urn surmounts this beautiful stove.

All of the elaborate nickel ornamentation (including the handsome nickel foot rails or skirts, which extend entirely around the stove), is ventilated as a prevention against tarnishing.

The large mica illumination in the feed door gives a bright and cheerful appearance to the stove.

The doors are accurately fitted and held firmly in place by strong lever door handles.

The operation of the stove is very simple. The circular draft slide in the ash pit door is used to start the fire or increase the draft. The damper in the feed door is to check the fire, and should be partly opened when burning wood or soft coal. An additional check damper is placed in the rear of the pipe collar, and should be kept open at all times when burning wood, to prevent the formation of creosote.

The price of this stove is so low that it should be within the reach of all.

Method of Removing Radix Oak Grate

The grate frame rests on three lugs or steps. Two of these, located in the rear of the stove, are immovable, being cast with the body of the stove base. The third lug, located directly in front over the ash-pit door, must be removed in order to let the grate be dropped down and taken out through the ash-pit door.

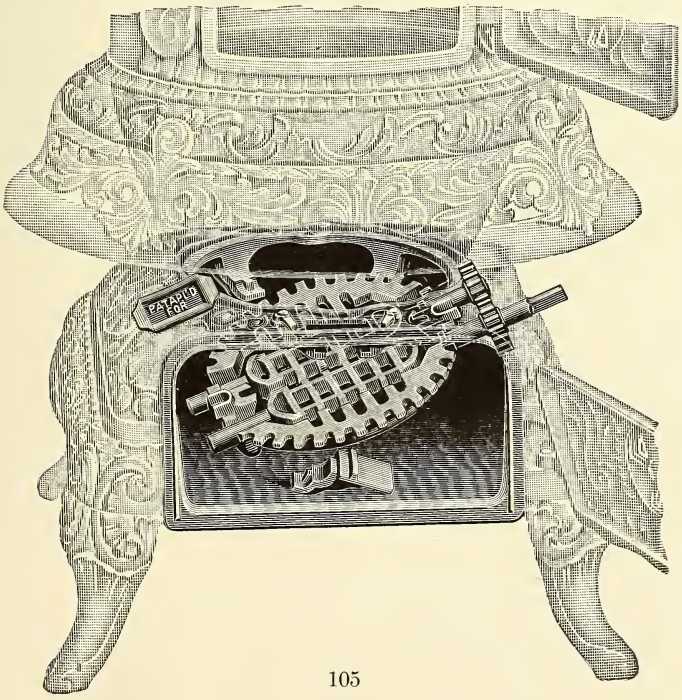
There is a small casting (marked "Pat. Appl'd For") over the ash-pit door, which is held in place by two turnkeys. Turn these keys aside and lift out the plate, which holds the movable grate lug or step in place.

Hold one hand under the grate to steady it and with the other hand pull out the sliding lug. The front part of the grate will then drop down and the entire grate can be easily taken out through the ash-pit door.

To mount the grate in place the operation is reversed—care being taken to put the shank of the shaking grate bar through the opening at the right side of the stove before lifting the grate into position.

Push the grate upwards, resting the rear portion on the two rigid lugs. Slide the movable lug back into position, and then let the front part of the grate down, testing it to see that it moves freely from side to side. Put the small casting back into its place and clamp down with the two turnkeys.

The drop wood grate, as its name implies, is let down through the feed door until it rests in place on the coal grate, with the slotted part towards the front of the stove.



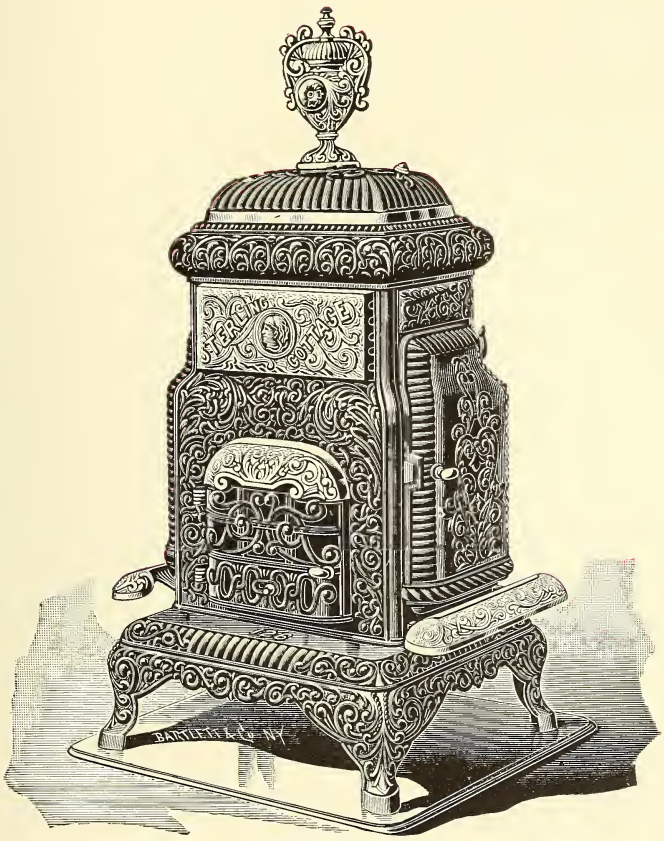
Direct Draft **Radix Oak** H Series

WITH NEWLY INVENTED GRATE.

FOR HARD COAL, SOFT COAL, COKE OR WOOD.

No.	Fire-Pot Diameter.	Code.
H 13—	13 inches,	OLEAN
H 15—	15 "	OLIO
H 17—	17 "	OLIVE
Magazine,	H 13,	OLEANDER
"	H 15,	OLEASTER
"	H 17,	OLYMPIA
Drop Wood Grate, all sizes, net,		OLDEN

WOOD HEATER



Sterling Cottage

TWO SIZES. FOR WOOD ONLY.

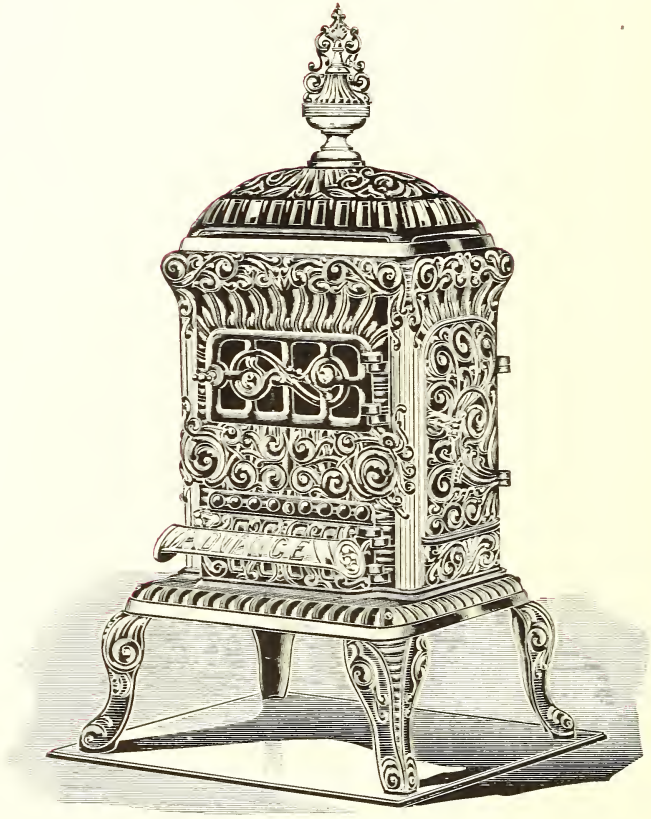
DIRECT DRAFT.

No.		Length of Wood.	Code.
21—	Nickel and Tile Trimmings,	21 inches,	TACK
23—	" " " "	23 "	TAME

RETURN FLUE.

121—	Nickel and Tile Trimmings,	21 inches,	TEASER
123—	" " " "	23 "	TEMPT

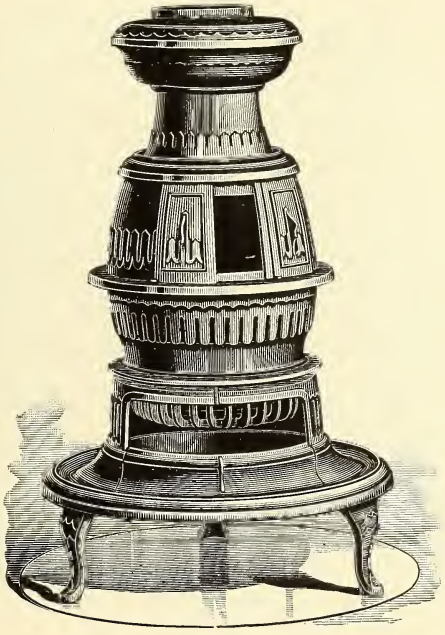
WOOD OR COAL HEATER



Advance

FOR COAL, WOOD OR GAS.

No.		Length of Wood.	Code.
17	—Wood only, with nickel rail,	17 inches,	SERGE
19	— " " " " "	19 "	SESSION
21	— " " " " "	21 "	SHADOW
23	— " " " " "	23 "	SHELTER
25	— " " " " "	25 "	SHERBET
17	—Coal or Gas, with nickel rail,		SKILL
19	— " " " " "		SLAVE
21	— " " " " "		SLEEK
23	— " " " " "		SNARE
25	— " " " " "		SOAR

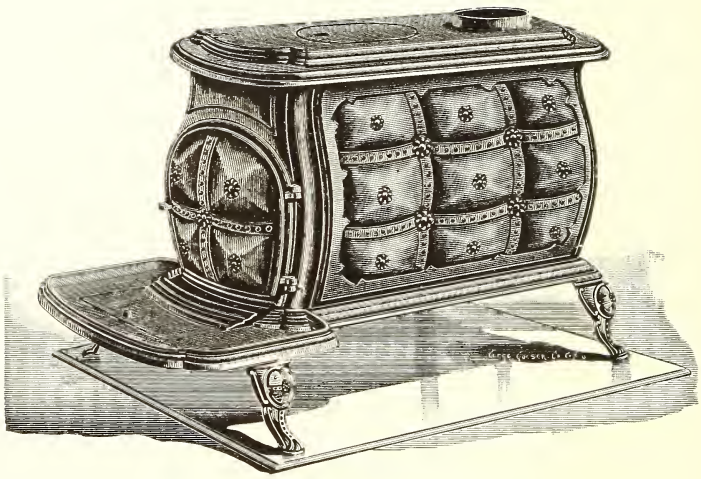


Torpedo Globe

THREE SIZES, ALL CAST CANNON STOVE.

No.	Size of Fire-Pot	Code
3—	13-inches	SAMPLE
4—	15 "	SANCTUM
5—	17 "	SALOMA

This is a very heavy cannon stove, especially adapted for schools, workshops, etc. Made also for drum top.



Champion Box

FOR WOOD ONLY.

FOUR SIZES, BOX STOVE.

No.	Length of Fire-Box.	Code.
20—	20 inches,	VALE
25—	25 "	VANITY
31—	31 "	VELVET
38—	38 "	VENUS

This stove is provided with all the best known conveniences. Very heavy castings, back pipe collar, one 8-inch griddle hole and lift-out hearth.

SUNDRIES

		NET.
All Castings except Fire-box Linings and Wood Fixtures	per lb.,	$ .07
Grate and Fire-box Linings	"	.06
Wood Fixtures	"	.06
Japanned Castings	"	.10
Nickeled Castings	"	.15
Stove Rods	"	.08
Copper Reservoirs, from $1.70 up.		
Enameled Reservoirs, all sizes		1.65
Ash Pans for Sterling Range (Galvanized Iron)		.60
" " World's Sterling, Gloria and Radix		.50
" " Range, Cook or Heating Stoves.		.40
Heating Stove Shakers, flat, plated		.15
" " " duplex, plated		.25
Range Shakers, flat, malleable iron		.15
" " dockash or duplex, plated		.25
Hinge Pins, according to length of pin	per doz., .30 to	.50
Turn Keys	per doz.,	.50
Pokers, nickeled	per piece, 15c., "	1.50
Sterling Lifters	" 10c., "	1.00
Knobs, per 100, according to size	from $2.00 to	3.50
Alaska Knobs, per 100, according to size	3.00 to	5.00
Mica Bolts	per 100	.80
Flue Cleaners	per doz., 50c.; per 100	4.50
Stove Putty	per lb.	.05
Top Ornament, Sterling	1898, $1 75; 1899. $2.00; 1902,	1.50
" " "	1884, $1.50: 1886,	1.25
" " Silver Sterling, 1893–'94, $1.00; 1895–'96, $1.75; 1899, $1.75; 1901, $1.50.		
" " Sterling Ventilator, 1888, $1.00; 1889–'91, 90c.; 1892–'95, $1.00; 1896, $1.75; 1899, $2.00: 1901, $1.50; 1902, $1.50.		
" " Sun Sterling		1.25
" " Sterling Oak (D Series)	1901, $1.00; 1902,	1.25
" " Sterling Oak (F Series)		1.25
" " Sterling Base Heater-Oak		1.25
" " Radix Oak (H Series)		.60
" " Modern Sterling		1.00
" " Surprise		.50
" " Ideal		.75
" " Parlor		.95
" " St. James		.95
" " Sterling B		.75
" " Tile Sterling		1.35

STOVE BLACKING

"BLACK EAGLE" (code word "YONDER"), per lb. - - .10
Put up in 5 and 10 lb. cans.

MICA

PRICES NET PER SET.

The following list is for such stoves only as have been manufactured by us within recent years. Prices for mica for older stoves will be quoted on application.

No. of stove	Name of Stove	Date	No. of Pieces to a Complete Set	Price
20	Sterling	1884, 1885, 1886	32	$1.00
30	"	" " "	32	1.25
40	"	" " "	32	1.50
30	" and Oven	1884, 1885, 1886	32	1.25
40	" " "	" " "	32	1.50
114	Sterling Ventilator	1892, 1893	52	1.25
115	" "	" "	52	1.50
116	" "	" "	52	1.75
118	" "	" "	52	2.00
G 11 and H 11	Sun Sterling		51	.60
G 12 and H 12	" "		51	.65
G 13 and H 13	" "		51	.70
G 15 and H 15	" "		51	.75
H 16	" "		55	1.00
F 114	Sterling Oak		4	.25
F 116	" "		4	.25
F 118	" "		4	.25
F 214	Sterling Base Heater-Oak		4	.25
F 216	" " " "		4	.25
F 218	" " " "		4	.25
H 13	Radix Oak		5	.30
H 15	" "		5	.30
H 17	" "		5	.30
31	Silver Sterling,	1893	48	1.00
41	" " "		48	1.25
51	" " "		60	1.50
D 131	Sterling		48	1.00
D 141	"		48	1.25
D 151	"		60	1.50
E 81	Sterling Range		6	.50
E 92	" "		6	.60
81	" "		2	1.00
92	" "		2	1.00

BRICK LININGS

We can furnish Brick Linings for the following only. Prices subject to discount.

No. of Stove.	Name of Stove.	Style of Grate.	No. of Brick.	Set Ends. Cts.	Fronts. Cts.	Backs. Cts.	Full Sets. Cts.
E 71, E 81	Sterling, New Pattern,	Sterling only	6	30	20	30	80
E 82, E 92	"	" "	6	35	20	35	90
71, 81	Sterling, Old Pattern	" "	6	30	20	30	80
82, 92	"	" "	6	35	20	35	90
G 671, G 681	Radix	" "	6	25	15	30	70
G 682, G 692	"	" "	6	30	15	35	80
G 581, G 591	"	" "	6	25	15	30	70
G 582, G 592	"	" "	6	30	15	35	80
8-19	Model Sterling	Flat or Duplex	6	25	20	30	75
9-21	" "	" "	6	25	25	30	80
9-23	" "	" "	6	30	25	30	85
8	Star "	Flat only	6	20	15	25	60
80	" "	" "	6	25	20	25	70
9	" "	" "	6	25	20	25	70
D 471, D 481	Gloria "	Sterling only	4		25	30	55
D 482, D 492	" "	" "	4		30	35	65
181, 191	World's "	" or flat	4		20	25	45
182, 192	" "	" "	4		20	30	50
271, 281	" "	" "	4		20	25	45
282, 292	" "	" "	4		20	30	50
381, 391	" "	" "	4		20	25	45
382, 392	" "	" "	4		20	30	50
8	Cambria "	Flat or Duplex	4		15	25	40
9	" "	" "	4		20	30	50
8	Sterling C	" "	4		15	25	40
9	" "	" "	4		20	30	50
8-18	" "	" "	4		15	25	40
9-20	" "	" "	4		20	30	50
818	The Sterling	Flat, Duplex or Dockash	4		20	30	50
920	" "	" " "	4		25	30	55
18	Quick "	" " "	4		15	25	40
28	" "	" " "	4		20	30	50
29	" "	" " "	4		20	30	50
39	" "	" " "	4		25	30	55
8	" "	Duplex only	4		15	25	40
80	" "	Flat, Duplex or Dockash	4		15	30	45
9	" "	" " "	4		15	30	45
98	" "	" " "	4		20	30	50
99	" "	" " "	4		20	30	50
8-18	Home "	Flat or Duplex	4		20	30	50
9-20	" "	" "	4		25	30	55
8	Sterling E	" only	2			25	25
9	" "	" "	2			30	30

Notice.—Brick Linings for Sterling, World's, Radix and Gloria Ranges are covered by Design Patents, and all infringements thereof will be vigorously prosecuted.

LIST OF

Obsolete Patterns with Essential Dates

(Not in Catalogue.)

FOR WHICH REPAIRS CAN BE FURNISHED.

NOTE—All parts can be furnished unless otherwise specified.

RANGES.

*Cambria (coal or wood), 6-hole, Nos. 8 and 9, (to 1882 inclusive).
*Cambria (coal or wood), 6-hole, Nos. 8-18, 8-20 and 9-20, (1883 and 1884).
*Family Sterling (coal or wood), 4-hole, Nos. 8-18, 8-20 and 9-20 (1886 to 1887).
Gloria (coal or wood), 6-hole, Nos. D 471, D 481, D 482 and D 492 (1898).
Home Sterling (coal or wood), 6-hole, Nos. 81-18, 81-20, 91-20, (1885). Nos. 8 18, 8-20, 9-20, (1888).
*Magic Sterling (coal or wood) 4-hole, Nos. 8-18, 9-18, 8-20 and 9-20, (1887).
*Model Sterling (coal or wood), 6-hole, Nos. 8-19, 8-21, 9-21 and 9-23, (1885, 1886).
Quick Sterling (coal or wood), 4-hole, Nos. 8, 80, 9, 98 and 99, (1889, 1892).
Quick Sterling (coal or wood), 6-hole, Nos. 18, 28, 29, 38 and 39, (1890, 1891 and 1892).
*Rupert (coal or wood), 6-hole, Nos. 8 and 9, (1879).
Sterling, old pattern, (coal or wood), 6-hole, Nos. 81-20, 82-22, 92-22, (1894). Nos. 71, 81, 82 and 92, (1895).
Sterling, City Style, old pattern, (coal or wood), 6-hole, Nos. CA 71, CA 81, CA 82 and CA 92, (1896).
*Sterling "C" (coal or wood), 6-hole, Nos. 8 and 9, (1880).
*Sterling "C" (coal or wood), 6-hole, Nos. 8-18, 8-20 and 9-20, (1883).
*St. James (coal or wood), 6-hole, Nos. 8, 80, 9 and 90, (1875).
THE Sterling (coal or wood), 6-hole, Nos. 818, 820 and 920, (1888, 1889 and 1892).

COOKING STOVES.

*Active Sterling (coal or wood), 4-hole, Nos. 8-18, 9-18, 8-20 and 9-20, (1887).
Ariel (coal or wood), 4-hole, Nos. 8, 80, 9 and 90. (1878).
Bright Sterling (wood only), 4-hole, Nos. 8-20, 8-22, 9-22, (1891, 1892)
*Central Pacific (wood only), 4-hole, Nos. 7, 8 and 9, (1868).
*Dictator (coal or wood), 4-hole, Nos. 7, 8 and 9, (1864).
Genesee (wood only), 4-hole, Nos. 8 and 9, (1865)
Huron (coal or wood), 4-hole, Nos. 7, 8 and 9, (1874).
*Irondale (wood only), 4-hole, Nos. 8 and 9, (1878).

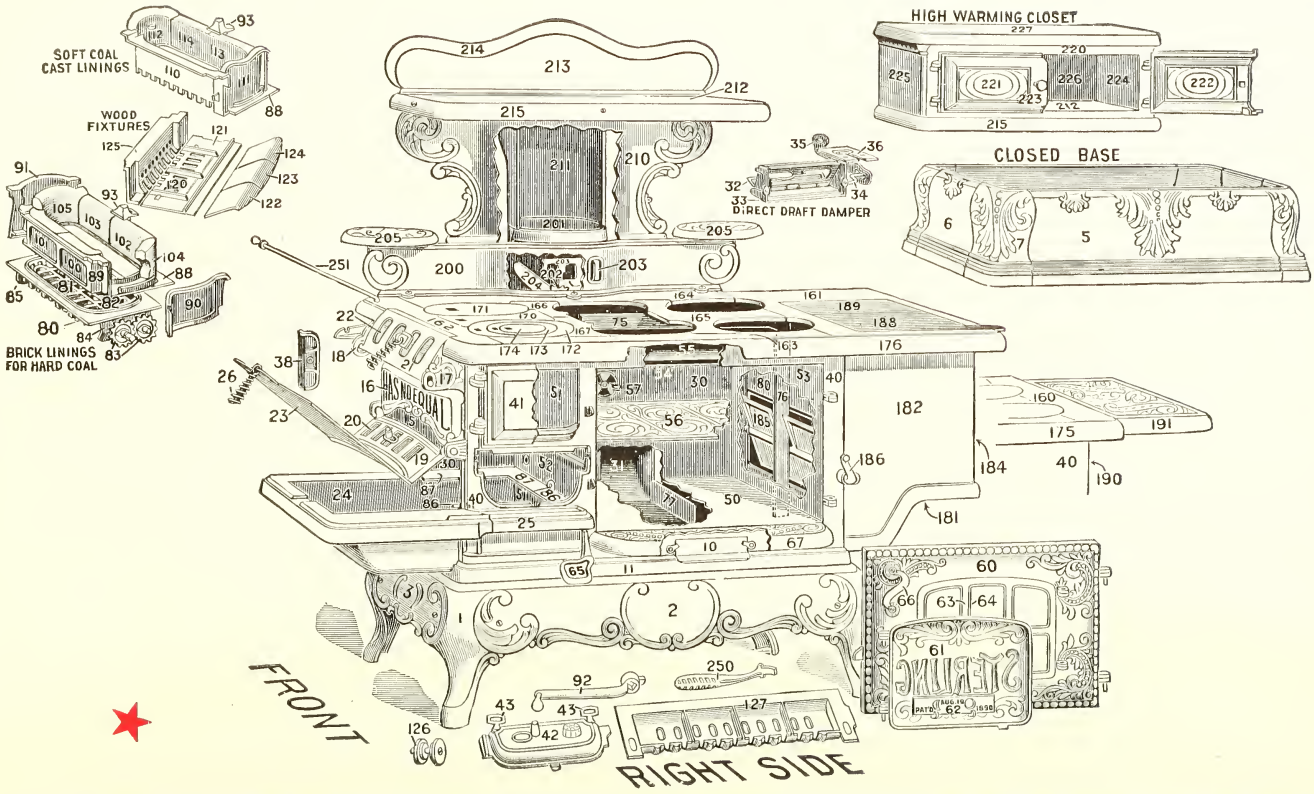
*Parts for Fire-Box, Covers and Centers only.

*Maple Sterling (wood only), 4-hole, Nos. 8-20, 9-20, 8-22, 9-22, (1887).
*Matchless (coal or wood), 4-hole, Nos. 7, 8, 9, 80 and 90, (1872).
*Monitor (wood only), 4-hole, Nos. 7, 8 and 9, (1862).
*Nevada (coal or wood), 4-hole, Nos. 7, 8 and 9, (1869, 1872).
*Niagara (wood only), 4-hole, Nos. 8 and 9, (1865).
*Ontario (wood only), 4-hole, Nos. 7, 8 and 9, (1875).
*Oregon (wood only), 4-hole, Nos. 7, 8 and 9, (1863).
*Reaper (wood only), 4-hole, Nos. 8 and 9, (1877).
*Star Sterling (coal or wood), 4-hole, Nos. 8, 80 and 9, (1889).
*Sterling "E" (coal or wood), 4-hole, Nos. 8, 98 and 9, (1882).
*Western Sterling (wood only), 4-hole, No. 9-24, (1885).
*Wood Sterling (wood only), 4-hole, Nos. 28, 29 and 30, (1890, 1891).

HEATING STOVES.

Clipper (globe), Nos. 9, 10, 11 and 12 (1869).
Cottage Sterling No. 35, (1887).
Ideal Sterling (hard coal), Nos. 21, 22, 23, (1891, 1892).
Laundry Stove, (1863). Grate and fire-pot only.
Modern Sterling (base burner), Nos. 4, 5, 6 and 7, (1886).
Oakland (wood heater), Nos. 18, 20 and 22, (1876). Parts for fire-pot only.
Parlor Sterling (hard coal base burner), Nos 50, 60 and 70, (1890)
Resolute (wood only), Nos. 21, 23 and 25, (1886). Grate and fire-pot only.
Silver Sterling (base burner), Nos. 31, 41, 51, 41 and Oven, (1894).
St. James (base burner), Nos. 21, 24, 27, 30 and 30 double heater, (1876 to 1878 inclusive). Parts for fire-pot only.
St. James (base burner), Nos. 10, 12, 14, 16 and 16 double heater, (1879 to 1881 inclusive). Parts for fire-pot only.
St. James (base burner), Nos. 10, 12, 14, 16 and 16 double heater, (1882 to 1884 inclusive). Parts for fire-pot only.
Sterling "B" (base burner), Nos. 21, 24 and 27, (1882).
Sterling Jr. (base burner), Nos. 11, 12 and 13, (1884).
Sterling (base burner), Nos. 30 and 40, (1883).
Sterling (base burner), Nos. 20, 30 and 40, (1884 and 1885).
Sterling (base burner), Nos. 20, 30 and 40, 30 and Oven, 40 and Oven, (1886).
Sterling Ventilator, Nos. 15, 16, 18, (1888); Nos. 14, 15, 16, 18, (1889, 1890, 1891).
Sterling Ventilator, Nos. 114, 115, 116, 118, (1892, 1893, 1894, 1895, 1896, 1899, 1901).
Surprise (base burner), Nos. 24, 28 and 32, (1888). Parts for fire-pot only.
Tile Sterling (base burner), Nos. 33 and 44, (1887). Parts for fire-pot only.
Torpedo (Globe), Nos. 1 and 2. Grate and fire-pot only.
Una (coal heater), Nos. 9, 10, 11, 12 and 14, (1868). Parts for fire-pot only.
Vesta (coal heater), Nos. 9, 10, 11, 12 and 14, (1868). Parts for fire-pot only.

*Parts for Fire-Box, Covers and Centers only.



The observer is supposed to be standing on the star (*) and facing the Range. We call the FRONT that part containing Lift Hearth, Broiler Door, etc. The RIGHT SIDE contains the Fire Door, Grate Cap, Oven Door, etc.

LIST OF PARTS

No.

FANCY BASE

1 Legs (4 Pieces).
2 Long Base Skirts, (2 pieces).
3 Short Base Skirts (2 pieces).

CLOSED BASE

5 Long Base (2 pieces).
6 Short Base (2 pieces).
7 Corner Piece (4 pieces).

BOTTOM

10 Flue Stop.
11 Main Bottom

FRONT

15 Main Front.
16 Nickel Name Plate, Has No Equal
17 Right Front Lug.
18 Left Front Lug
19 Draft Door.
20 Draft Door Slide.
21 Broiler Door.
22 Broiler Door Slide
23 Hearth Plate.
24 Fire Bottom
25 Fire Bottom Extension or Wing Hearth.
26 Drop Handle.
27 *Nickel Hearth Band.

LEFT OR BLIND SIDE

Including Direct Draft Damper

30 Main Left Side.
31 Pipe Box.
32 Direct Damper Plate.
33 Direct Damper Frame.
34 Direct Damper Rod.
35 Direct Damper Handle.
36 Direct Damper Grip or Bracket
38 Water Stop (1 piece).
39 *Water Stop Gauge (2 pieces).

RIGHT OR OPEN SIDE

40 Main Right Side.
41 Fire Door.
42 Grate Cap, or Panel.
43 Turnkey and Latch.

No.

OVEN AND OVEN DOOR

50 Oven Bottom.
51 Oven Front.
52 Oven Front Lining.
53 Oven Back.
54 Lower Oven Top.
55 Upper Oven Top.
56 Oven Rack.
57 Circular Register.
60 Main Oven Door.
61 Nickel Oven Door, Name or Swing Panel
62 Name Panel Slide.
63 Outside Mica Frame.
64 Inside Mica Frame.
65 "Kicker."
66 Oven Door Handle.
67 Oven Door Shelf.

FLUE STRIPS

75 Oven Top Flue Strip.
76 Back Flue Strip.
77 Bottom Flue Strip.

FIRE BOX

80 Grate Frame.
81 Front ½ Grate.
82 Back ½ Grate.
83 Gears (2 pieces).
84 Right Hanger.
85 Left Hanger.
86 Right Ash Chute.
87 Left Ash Chute.
88 Independent Brick Rest.
89 Front Brick Frame.
90 Right Iron End Shell.
91 Left Iron End Shell.
92 Shaker.
93 Brace, or Brick Clamp.

BRICK LININGS

100 Right Front Brick.
101 Left Front Brick.
102 Right Back Brick.
103 Left Back Brick.
104 Right End Brick.
105 Left End Brick.

No.

SOFT COAL LININGS

110 Fire Front.
111 Right End.
112 Left End.
113 Right Back.
114 Left Back.

WOOD FIXTURES

120 Wood Grate.
121 Wood Grate Frame.
122 Fire Back, right piece.
123 Fire Back, middle piece.
124 Fire Back, left piece.
125 Wood Front.
126 Buttons (2) to cover Grate Shank Hole
127 Sliding Wood Grate.

*WATER FRONTS

150 All Cast Water Front.
155 4-Coil Brass Water Front.
156 Cast Casing for same.
157-158 Right and Left Caps for same.
159 4-Coil and Extension Water Front
(Casing and Caps for same, as above)

TOP

160 Main Back Square Top.
161 Main Back Reservoir Top
162 Front Top or Expansion Piece.
163 Right Top.
164 Left or Pipe Top.
165 "T" Center.
166-167 Cut Centers (male and female)
168-169 Cut Center Linings (male and female).
170 Short Centers (2 pieces).
171 Griddles (5 pieces).
172 Large Ring, Sectional Griddle
173 Middle Ring, Sectional Griddle
174 Small Piece, Sectional Griddle
175 Nickel Steel Band, Square Top.
176 Nickel Steel Band, Reserv'r Top

BACKS

180 Reservoir Flue Back

No.

BACKS—Continued

181† Reservoir Bottom.
182 Reservoir Right End.
183 *Reservoir Left End.
184 †Reservoir Back.
185 Reservoir Damper.
186 Reservoir Damper Handle.
188 Reservoir Right Half Cover.
189 Reservoir Left Half Cover.
190 †Square Back.
191 Square Back Shelf.

PIPE COLLAR

200 Pipe Collar Front.
201 Pipe Collar Back.
202 Pipe Collar Gear.
203 Pipe Collar Slide.
204 Pipe Collar Damper Plate.
205 Nickel Tea Shelves (2 pieces).
206 *Open Pipe Collar Back.
207 *Open Collar Cap.

PIPE SHELF

210 Pipe Front.
211 Pipe Back.
212 Shelf to Pipe Shelf.
213 Pipe Shelf Bracket or Rail.
214 Nickel Rail Strip.
215 Nickel Steel Band.

HIGH CLOSET

220 Front.
221 Nickel Door Plates (2 pieces).
222 Right Door.
223 Left Door.
224 Right End.
225 Left End.
226 Back.
227 Top.

ODD PIECES

250 Lifter.
251 Towel Rod.

*Not shown in cut.
†Position indicated by arrow.

STERLING PUBLICITY

In the stove and range business there is one man that stands out in the battle of competition like Dewey on the bridge at Manila. It is the enthusiastic dealer who believes in the goods he sells, and advertises accordingly. In these days of strenuous life it is necessary for the successful dealer to keep himself directly in touch with his trade and the leading people of his community—whether they are on his books or not. Publicity is the order of the day.

We spend thousands of dollars every year in preparing tons of advertising matter, which we distribute freely to our customers. It is for them to see to it that these booklets and circulars are given the greatest possible amount of publicity. For a very small sum reliable boys can be found to distribute them from house to house and from farm to farm, or a few dollars in postage stamps will do the same thing.

We think the advertising matter we are sending out this year is of special interest and particularly likely to attract the attention of the chance reader. We can supply the reading matter in liberal quantities, but we cannot supply the **reader.** You must go out in the highways and byways and find him.

By the way, it is a good thing to read these over yourself from time to time, just to refresh your memory.

If you have not read the catalogue and descriptive circulars, do so, with the stoves themselves before you for examination, and you will be filled with that **"Sterling Enthusiasm"** which alone makes good salesmen. Keep up your enthusiasm that you may impart it to others.

You know as well as we do, that the **Sterling Range** is better in every respect than any other range made, and worth every dollar you ask for it. But do you know **why** it is so, and can you explain the difference to your customer? Can your salesmen do so?

The mere fact that you are able and willing to explain intelligibly the working features of this Range—its many specialties—its superiority over all others—can not fail to impress your audience favorably.

There is no better medium for placing this article before the public quickly and cheaply than by properly distributing the advertising matter we have given you. If you have not yet received yours, or if you want more, do not hesitate to ask for it.

If you will take hold of the matter in an energetic way, you will get all the stove business this coming season.

ADVERTISING

The best way to promote "Publicity" is newspaper advertising. To assist our customers in this, we have a large stock of newspaper cuts, some of which are shown in the following pages. These are always kept in stock, and furnished free to our customers. By using these in connection with our "25 Ready Made Advertisements" you can keep the good people of your town fully aware of the fact that **STERLINGS** are the best stoves and ranges made, and that you have the exclusive sale of same in your town and vicinity. These cuts are also good for letter heads, bill heads, envelopes, etc. Always order electrotypes by the numbers given under them in this catalogue, and we will then know exactly what to send you.

These outline cuts are especially adapted for newspaper work, or for any printing where ordinary paper is used and no great pains taken with the press work. If specially fine cuts are needed for circulars or advertisements to be printed on good smooth paper, we can furnish either the same wood cuts that are shown in the body of this catalogue, or very neat reductions of same. These are of use, however, only where a good job of printing can be relied upon, as they do not show up well on cheap paper.

While we are pleased to receive or offer suggestions at any time, or assist our customers, if desired, in the preparation of advertising matter, we will not, under any circumstances, furnish special printed matter for individual customers at our own expense.

We spend thousands of dollars each year for our general advertising matter, and our assortment is so large and varied that all reasonable demands can be promptly supplied.

Ready-Made Advertisements

For various reasons, dealers sometimes find it inconvenient during the busy season to write up their own advertisements. We have accordingly prepared a set of 25 "ready made" Sterling Range advertisements, all set up and printed on one sheet. All the dealer has to do is to clip out the form he likes and send it to his printer, with instructions as to how much space he wishes to use. Cuts of the Range or Trade Mark can be used with these forms or not as preferred.

A sample sheet will be mailed on application.

No. 1.

No. 2.

No. 3.

No 8

No. 4.

No. 9.

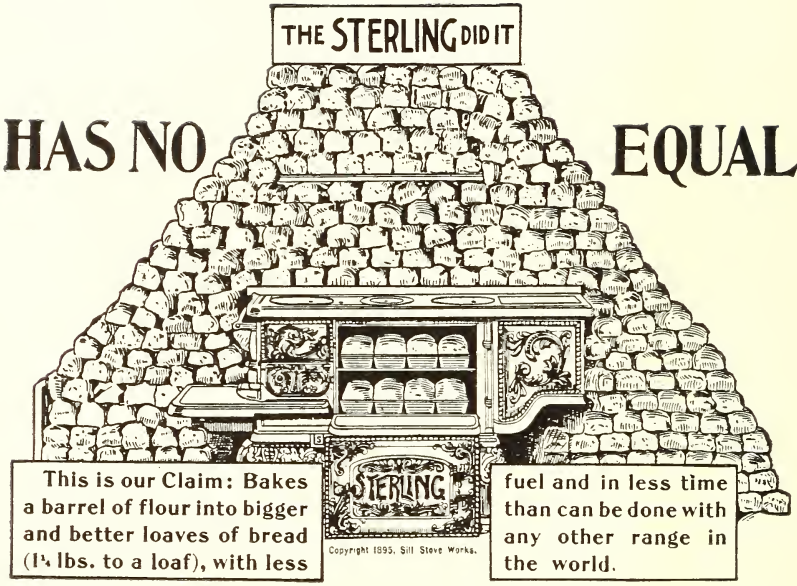
No. 5.

No. 6

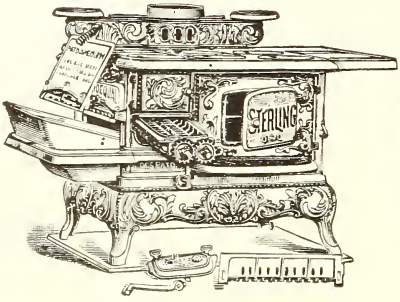
No. 7.

No. 10, "Stoves. No. 11, "Ranges."

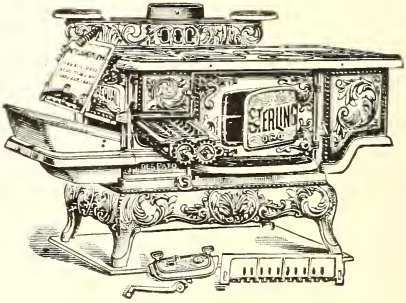
No. 12, "Stoves." No. 13, "Ranges."


THE STERLING DID IT
HAS NO EQUAL.
This is our Claim: Bakes a barrel of flour into bigger and better loaves of bread (1¾ lbs. to a loaf), with less
STERLING
Copyright 1895. Sill Stove Works.
fuel and in less time than can be done with any other range in the world.

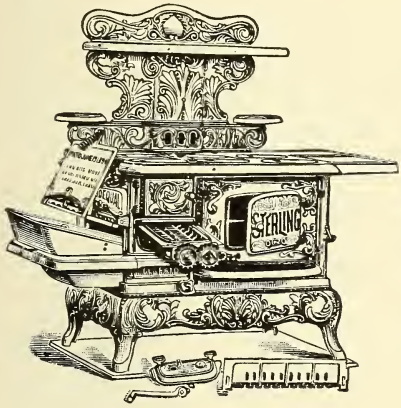
BREAD PILE. { No. 25, 4¼ x 3 inches
No. 26, 9½ x 7 "



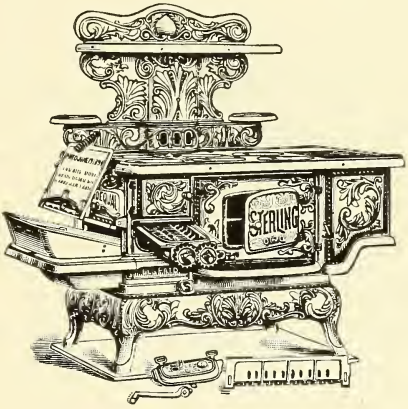
No 30, Sterling Range.
Square Top.



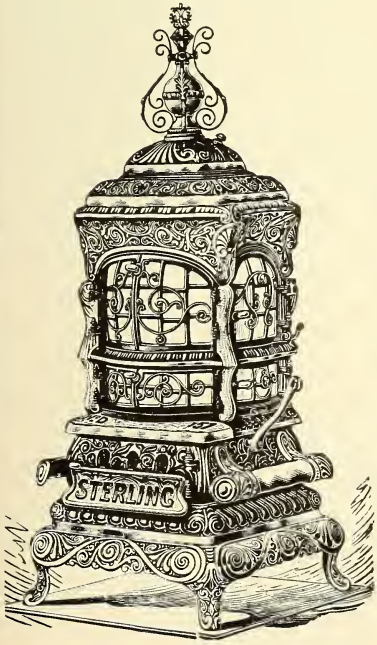
No. 31, Sterling Range.
Reservoir.



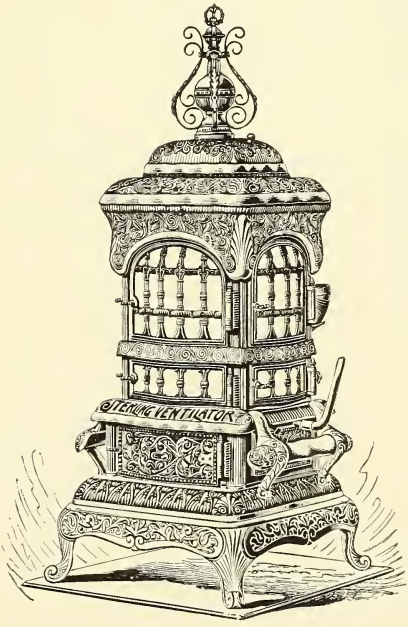
No. 32, Sterling Range.
Square Top and Pipe Shelf.



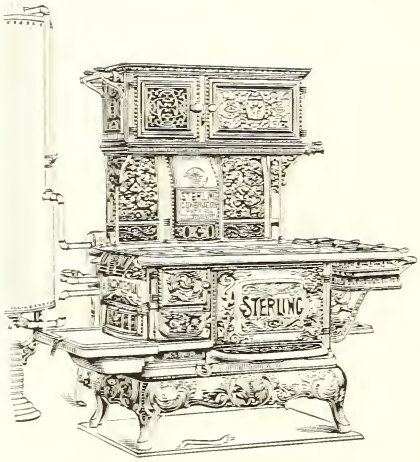
No. 33, Sterling Range.
Reservoir and Pipe Shelf.



No. 60, Sterling Heater.

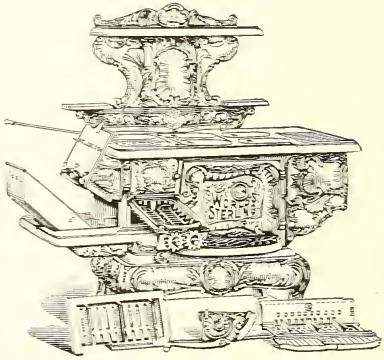


No. 70, Sterling Ventilator.



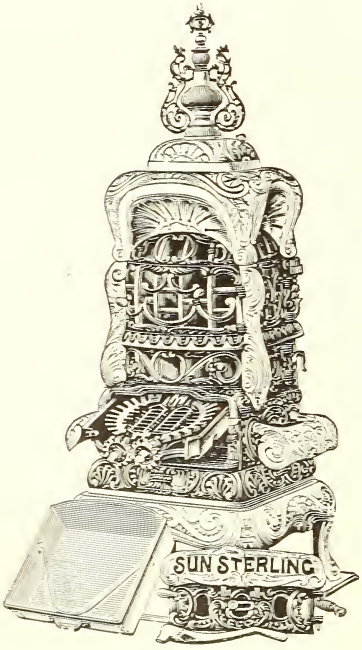
STERLING GAS COMBINATION, NO. 1.

No. 34. Single column.
No. 35. Double column.



No. 43, WORLD'S STERLING.

Open View.
Reservoir and Pipe Shelf.



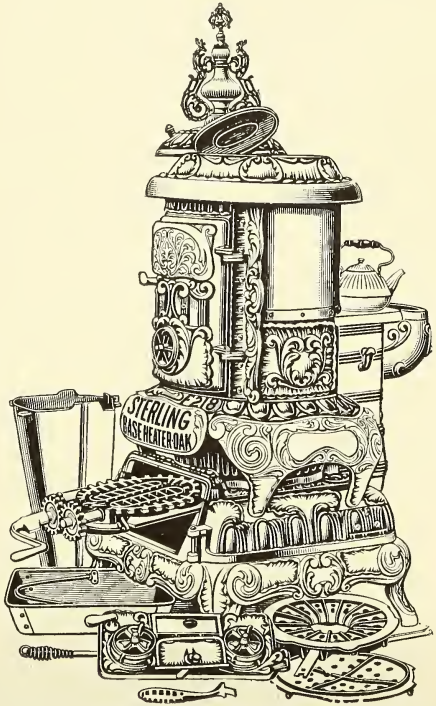
No. 90, SUN STERLING

Open View.

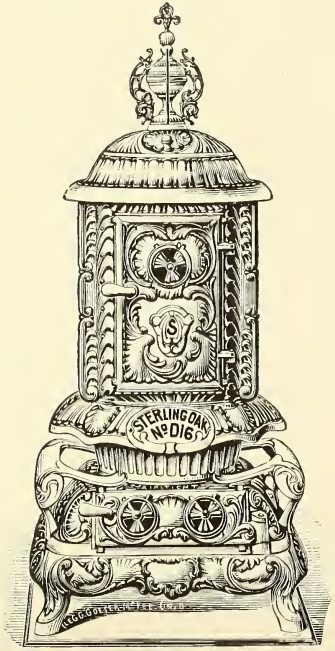
No. 91, SUN STERLING.

Full Nickel.

No. 81, Sterling Oak.
New Pattern.



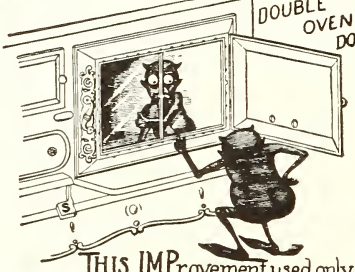
No. 82, Sterling Base Heater, Oak.



No. 80, Sterling Oak.
Old Pattern.

"HAS NO EQUAL"

STERLING PATENT TRANSPARENT VENTILATING DOUBLE OVEN DOOR



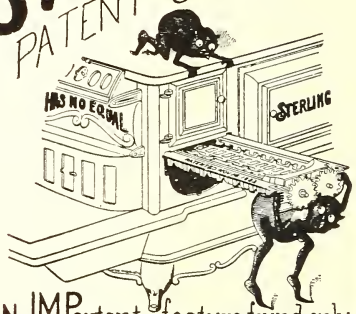
THIS IMPrOVEMENT, used only in

STERLING RANGES

allows inspection of oven without spoiling the baking by admitting cold air.

No. 101, single column. No. 102, double column

STERLING PATENT OVAL GRATE



AN IMPortant feature found only in

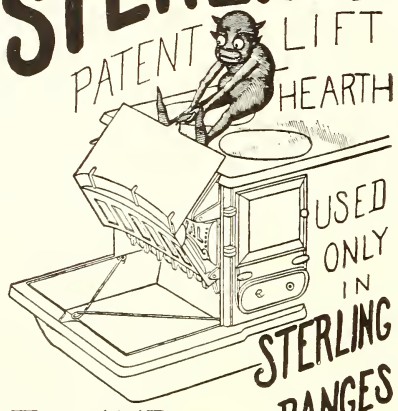
STERLING RANGES

Insures quick and perfect combustion. Of simple and durable construction and can be easily repaired without removing firebox linings.

No. 103, single column. No. 104, double column.

"HAS NO EQUAL"

STERLING PATENT LIFT HEARTH



USED ONLY IN STERLING RANGES

THIS IMPrOVEMENT insures economy of space, cleanliness and convenience in handling the very large ash pan.

No. 105, single column. No. 106, double column

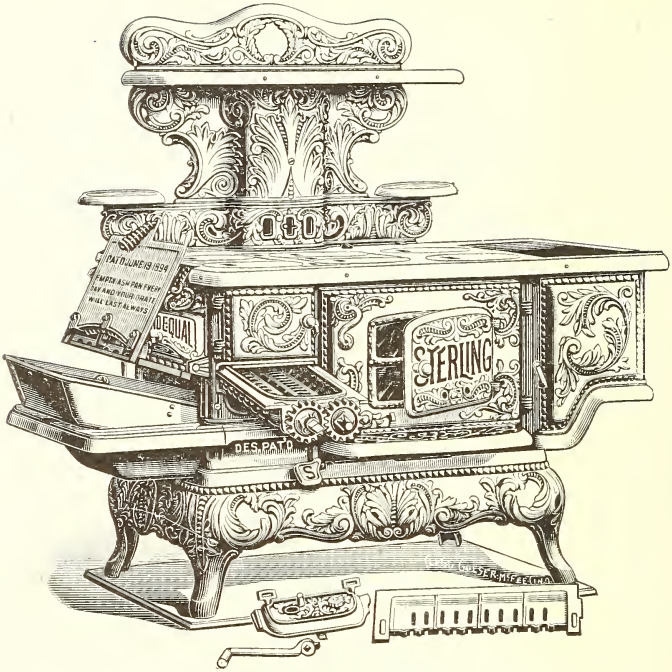
What the old cook said when she was discharged:

"Well, Miss Sally, I don't mind dis gittin' fired, but I DOES hate to leave dat lovely

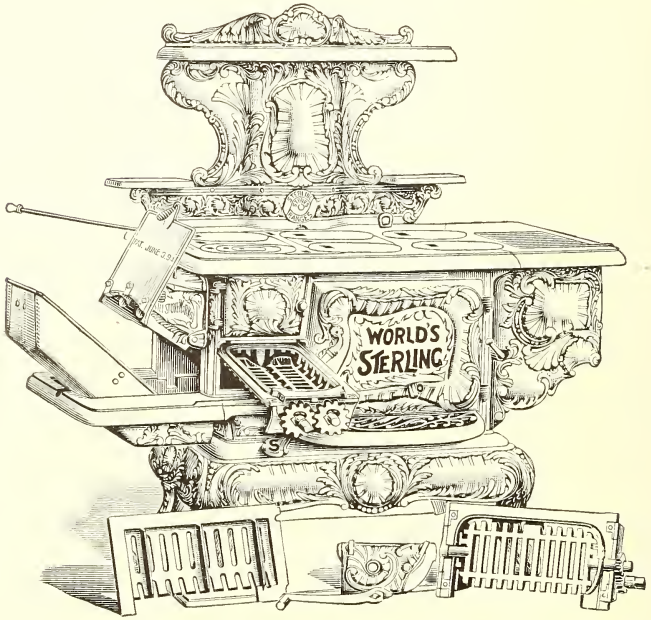
STERLING RANGE.

No. 107, single column. No. 108, double column.

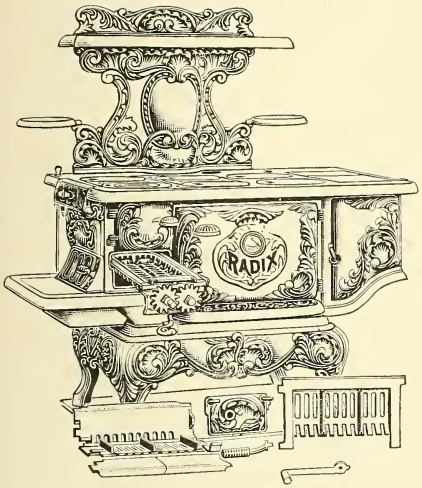
No. 110. Cooks Chorus. (Mortised).



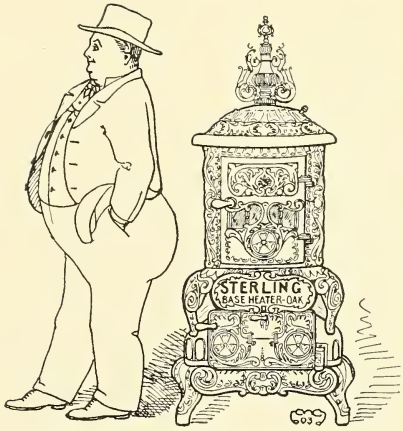
No. 39, STERLING RANGE (Open View). Double Column.



No. 49, WORLD'S STERLING RANGE (Open View). Double Column.



RADIX RANGE.
Reservoir and Pipe Shelf.
No. 53. Single Column.



STERLING BASE HEATER-OAK.
No. 109. Single Column.

STREET DOOR SIGNS

We can furnish to those of our customers who are pushing Sterling Stoves and Ranges very handsome Signs, to be put up at the street doors or on lamp posts.

They are of heavy steel mounted on drums, all ready to put up. The letters are of white enamel, with a dark blue enamel back-ground. They are burnt into the steel and are very durable and attractive, being rust proof and weather proof.

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UNION AND ADVERTISER PRESS, ROCHESTER, N. Y.

237 90

HECKMAN
BINDERY INC.
MAY 90
N. MANCHESTER,
INDIANA 46962

LIBRARY OF CONGRESS
0 016 066 275 A